

3rd Annual
FARM & FOOD OPEN HOUSE

A TASTE OF THE GARDEN STATE

Saturday, September 6, 2008 (rain or shine)

REGISTRATION ON-LINE

To register quickly go to:
www.buyfreshnwj.org

For more information email:
 info@foodshedalliance.org or call 908-362-7967

Visit **www.buyfreshnwj.org** for the day's schedule and special activities as well as a map for farm locations.

Upon receipt of your registration, you will receive tickets via US mail from Brown Paper Tickets. Bring your ticket to any of the participating farms on the schedule for admittance to the day of tours. Dinner attendees, bring your ticket to the dinner for admittance.

REGISTER BY MAIL

Please complete this form, detach, and mail back to: Foodshed Alliance of Northwest Jersey
 PO Box 713 (16 Main Street)
 Blairstown, NJ 07825

Farm Tours—

Advance registration by August 20 preferred. Day of registration available on a first come, first serve basis. There will be an additional \$5 charge at Alba Vineyards for a tour & tasting.

Local Food Celebration at Donaldson's Farm—

Seating is limited. Registration required by August 20th. Sorry, no exceptions.

Name _____

Address _____

email _____ Phone number _____

IMPORTANT! I give you permission to take pictures of me and or my family and use them in non-profit promotional materials.
 Please check and sign _____
 SIGNATURE

Event	Number of guest	Price per person	Total amount
Farm Tours—Adults		\$10	
Farm Tours—Children (under 13 yrs old)		\$5	
CookOut—Adults		\$30	
CookOut—Children (under 13 yrs old)		\$10	
Children under 3 are free		\$0	

I would like to make a donation to Buy Fresh NWJ

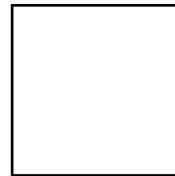
Method of payment

Master Card Visa Check Enclosed

CARD NO. _____ EXPIRATION DATE _____ CODE ON BACK _____

SIGNATURE _____

TOTAL ▶



((Address label to come))



PO Box 713 (16 Main Street)
 Blairstown, NJ 07825



www.slowfoodnj.org



3rd Annual

FARM & FOOD OPEN HOUSE

A TASTE OF THE GARDEN STATE



Saturday, September 6, 2008

Farm Tours
 10:30AM-3:30PM

Local Food Celebration Dinner
 5:00PM-8:00PM
 Donaldson Farm, Hackettstown
 Rain or Shine.

Visit **www.buyfreshnwj.org** for the day's schedule, special activities, and a map of farm locations.



3rd Annual FARM & FOOD OPEN HOUSE

A TASTE OF THE GARDEN STATE

Enjoy a day of getting to know where your local food comes from

Join us on **Saturday September 6** for the 3rd Annual Farm & Food Open House—a day of farm tours, local food tastings, and an amazing local food dinner prepared by some of NJ's most talented, passionate chefs and served at the farm.

From 10:30AM to 3:30PM, come visit local farms, meet the farmers and learn first hand about growing food in Northern New Jersey. At 5:00PM, see how local food can be a part of your every day menu as you taste flavorful dishes made from ingredients fresh from the field, grown and raised by farmers in your own “backyard”.



Let this event inspire you to know where your food comes from and the people who grow and raise it. If you're just starting to eat food grown close to home, it is our hope that it will be the beginning of your passion to eat local. If you're already feasting on the food of NJ fields, let the day broaden your experience. Bring your kids so that they can be fascinated about food and farming first hand. For new and seasoned locavores, the Farm & Food Open House is a celebration of real food for everyone!



The 3rd Annual Farm & Food Open House is organized by Foodshed Alliance and Slow Food Northern New Jersey. We share a goal of building a local food system that nourishes people, sustains farmers, and respects the land in Northern New Jersey and we believe that our food choices can indeed change the world. All funds raised at this event go towards the work of our organizations to promote real, locally grown food and farming.

Visit www.buyfreshnwj.org for the day's schedule and a map of farm locations

The Farm & Food Open House begins with self-guided tours of nine farms in Warren, Sussex and Hunterdon counties. Each farm offers unique introductions to their farms, the land they work with, and the food they grow.

Participating Farms and their specialties

Warren County

- 🍅 **BLAIRSTOWN**—Community Supported Garden at Genesis Farm—CSA (Community Supported Agriculture) One of the first CSAs, Genesis offers year-round Biodynamically-grown vegetables, fruit, herbs, freshly-ground cornmeal, grains, and their own honey.
- 🍅 **HOPE**—Howling Wolf Farm Full Food Farm—Matt and Tara are working to feed their members 100% of their food calories from the farm using organic and Biodynamic practices. They grow and raise vegetables, fruit, pasture-raised meat and poultry, eggs, grains, dry beans and other food.
- 🍅 **HACKETTSTOWN**—Best's Fruit Farm—A fourth generation family farm that still grows an amazing variety of apples and peaches. Come learn from the best!
- 🍅 **HACKETTSTOWN**-Donaldson Farms—Greg Donaldson's drive to be a successful farmer has led to a bustling farm market, Pick Your Own, farm-festivals, and fields full of vegetables, fruit, and flowers.

Sussex County

- 🍅 **GREEN TWP**—Pittenger Farm—When Lou, a Brooklyn native, met Lori, the daughter of a dairy farmer; he fell in love with farming and didn't look back. Now they offer farm-raised natural beef and pork grown on pasture and farm-produced grains.
- 🍅 **BRANCHVILLE**—Plaid Piper Farm—History, hiking and “a ham”. A historical farm where healthy, contented pigs, chickens, turkeys, and cattle graze on 100 acres of natural pasture. No growth hormones or antibiotics are used. Hike with the resident “ham” and enjoy the beautiful vistas.

Hunterdon County

- 🍅 **FINESVILLE**—Alba Vineyard—A working vineyard featuring nationally and internationally recognized white, red, dessert and sparkling wines.
- 🍅 **PITTSTOWN**—Peaceful Valley Orchards—Meredith and Jeremy Compton turned this once derelict land into a beautiful apple and peach orchard and vegetable fields along with a bustling market offering farm-prepared foods.
- 🍅 **MILFORD**—Tassot Apiaries—The Tassots are passionate about their bees, and they offer exquisite honey, honey products like their own handmade soap, and beeswax items.

Visit www.buyfreshnwj.org to learn more about the farms, the day's schedule, special activities and tours, cooking demonstrations and tastings, and other day-of area attractions.



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