

**RESOURCE GUIDE**  
**8<sup>TH</sup> ANNUAL VERMONT SMALL FARMS FOOD FEST**

Sunday, September 13, 2009  
at Shelburne Orchards in Shelburne, Vermont  
www.shelburneorchards.com \* (802) 985-2753 \* apple100@together.net  
Nick Cowles, Proprietor

**SMALL FARMS and FOOD PRODUCERS:**

**Bloomfield Farm**

Tanya Srolovitz and Matthew Burke  
20 Common Way  
Charlotte, Vt 05445  
802-425-2256  
tanya@bloomfieldfarm.net  
matt@bloomfieldfarm.net  
www.bloomfieldfarm.net

*Now in its fourth year, Bloomfield Farm is a small diversified farm in Charlotte at Champlain Valley Cohousing. Our mixed vegetables, flowers, herbs and eggs are available through our CSA, wholesale, and at Shelburne Farmers Market. We are committed to growing healthy food using organic methods and raising happy pastured animals.*

**Charlotte Village Winery**

Colleen and William Pelkey  
3968 Greenbush Road  
Charlotte, VT 05445  
p-802-425-4599  
f-802-425-3281  
wpelkey@gmavt.net  
www.charlottevillagewinery.com

*Four styles of grape wines, five styles of fruit wine (Merlot, Cabernet Sauvignon, Pinot Grecio, Blueberry Dry, Semi-Dry, Sweet Gamay, Strawberry Reisling, Raspberry)*

**Dragonfly Sugarworks**

Jennifer Esser & Paul Limberty  
1617 Happy Hollow Road  
Huntington, VT 05462  
802-434-6502  
jennifer@dragonflysugarworks.com

www.dragonflysugarworks.com

*Our maple syrup is made in small batches in our sugarhouse's wood-fired evaporator. All the maple sap comes from our trees, and is boiled into syrup with firewood we harvest from our land. Dragonfly Maple Syrup is certified organic and is packaged in glass bottles.*

#### **Folk Foods**

Shana Witkin and Jason Frishman

Burlington, VT

802-860-1736

folkfoods@gmail.com

www.folkfoods.com

*We create delicious, healthy food that will inspire your culinary creations and delight your tastebuds. Our products include Veggie Patties, Veggie Crumble (a ground meat alternative) and Master Sauce (a spicy condiment and cooking sauce). We also create unique and scrumptious sandwiches that feature our products. You can find us at the Burlington Farmers' Market on Saturdays through the end of October.*

#### **Good Companion Bakery**

Erik & Erica Andrus

Boundbrook Farm

276 Burroughs Farm Road

Vergennes, VT 05491

802-877-1396

erik@goodcompanionbakery.com

www.goodcompanionbakery.com

*Good Companion Bakery makes brick-oven baked loaves and pastries from local ingredients, including grain grown on Boundbrook Farm, where the bakery is located. The farm is a diversified operation powered by draft horses, based on principles of sustainability. Good Companion Bakery products may be found at Farmers Markets (Hinesburg, Burlington's South End, and Middlebury). One can also buy directly from us at farmers markets (Hinesburg, Bristol, Vergennes, and Middlebury). During the winter months, you can get our products from our unique "bread CSA" buying arrangement.*

#### **Island Homemade Ice Cream**

Patty & Gary Sundberg

205 U.S. Route 2

Grand Isle, VT 05458

802-372-6266

patty@islandhomemadeicecream.com

IslandHomemadeIceCream.com

*Ice cream, sorbets, sherbets, and frozen yogurt. Paradise...one scoop at a time.*

**Kingdom Mountain Maple**

Dan Backus & Kim Malloy

P.O. Box 84

Westfield, VT 05874

802-744-6827

kingdom@pshift.com

*Maple syrup, balsam wreaths, and dried flower & herb wreaths*

**Mach's Mobile Wood Fired Pizza**

DeAnna Mach

P.O. Box 174

Pawlet, VT 05761

802-325-3027

deannamach@gmail.com

www.pawlet.com

*Serving all local, fresh, organic gourmet pizza pies; Catering festivals, events & parties; Local, Healthy, Community-Based; Pies for the People. We understand the importance of supporting a true local economy, building sustainable agriculture and connecting people with local farmers through delicious food.*

**Maple Wind Farm**

Bruce Hennessey

1045 Carse Road

Huntington, VT 05462

p-802-434-7257

f-802-434-4837

bruce@otloose.com

[www.maplewindfarm.com](http://www.maplewindfarm.com)

*Maple Wind Farm offers 100% grassfed beef and lamb, pasture raised pork, chickens, turkeys and eggs, as well as organically-raised vegetables and sweet maple syrup. We continue to offer vegetable, beef, pork, lamb and chicken shares as part of our CSA (Community Supported Agriculture), along with availability at natural food stores and fine restaurants in Northwest & Central Vermont.*

**Nitty Gritty Grain Company of Vermont**

Jane Kirby

PO Box 235

Charlotte, VT 05445

P-802-425-4544

Jane@nittygrittygrains.com

www.nittygrittygrains.com

*We sell organic Cornmeal and Cornmeal Pancake and Muffin Mix made from Aurora Farms' certified organic grains in retail (16-ounce) and food service (5 pounds) packages. We also offer milled or whole certified organic oats, wheat,*

*and soy. Gift assortments available from our online store. Naturally, all our packaging is biodegradable. Buy online or at Vermont independent grocery, natural and gift stores. Wholesale accounts welcome.*

**Northeast Organic Farming Association of Vermont (NOFA)—Vermont Farmers' Fare**

Meg Klepack

P.O. Box 697

Richmond, VT 05477

p-802-434-4122

f-802-434-4154

info@nofavt.org

www.nofavt.org

*Roasted local organic vegetables, hot from a wood-fired oven...Get a taste for the Champlain Valley with the Vermont Farmers' Fare! The Farmers' Fare will be roasting root vegetables from neighboring farms in a mobile wood-fired oven. With the average American meal now traveling some 1,500 miles before it reaches a dinner plate, the Farmers' Fare is proud to celebrate local foods, local farms, and local food lovers. The Vermont Farmers' Fare is a project of the Northeast Organic Farming Association of Vermont, a non-profit association of farmers, gardeners, and consumers working to promote an economically viable and ecologically sound Vermont food system for the benefit of current and future generations.*

**Rockville Market Farm**

Eric and Keenann Rozendaal

205 Cemetery Rd.

Starksboro, VT 05487

802-355-0059

rockvillemarketfarm@yahoo.com

*Rockville Market Farm is a 108-acre certified organic vegetable farm in Starksboro. Our land is preserved by the Vermont Land Trust. We grow 25 acres of vegetables, as well as 4 greenhouses of tomatoes and 1 of bedding plants. We deliver in Chittenden and Addison counties, sell at the Burlington Farmer's Market on Saturdays, and ship produce to Whole Food stores as a member of the Deep Root Organic Coop. In recent years, we have begun to raise meat. What started out as an attempt to supply safe and healthy food for our family has evolved in to an exciting new component of our business. In addition to this website, we maintain a blog where we discuss our pork shares in great detail. If you're interested in pork, we encourage you to visit the blog at [www.knowthyfarmerpork.com](http://www.knowthyfarmerpork.com).*

**Shelburne Farms & O Bread**

Aged Farmhouse Cheddar

Ellen Fox

1611 Harbor Road  
Shelburne, VT 05482  
p-802-985-0345  
f-802-985-8123  
efox@shelburnefarms.org  
www.shelburnefarms.org

#### **Market Garden**

Josh Carter  
1611 Harbor Road  
Shelburne, VT 05482  
802-985-2721  
jcarter@shelburnefarms.org  
www.shelburnefarms.org

#### **O Bread Bakery**

Carla and Chuck Conway  
802-985-8771

*Today, we're serving a tasty dish or two featuring ingredients from Shelburne Farms' organic market garden, as well as cheese, spreads, and bread. Products available at Shelburne Farms include handmade aged farmstead cheddar cheeses made with raw milk from our Brown Swiss Cows, Cheddar Spreads, and O Bread. Shelburne Farms is a nonprofit environmental and agricultural education organization, 1,400-acre working farm, and National Historic Landmark. In addition to producing the award-winning handmade raw milk cheddar cheese, the Farm operates an historic Inn, a restaurant that features fresh, locally-produced products, an organic Market Garden and a retail store on site. All proceeds generated go directly to supporting the educational, non-profit mission of Shelburne Farms, which is to "cultivate a conservation ethic". We invite you to visit mid-May to mid-October, observe our cheesemaking, or stay at our beautiful Inn.*

#### **Shelburne Orchards**

Nick Cowles  
216 Orchard Road  
Shelburne, VT 05482  
p- 802-985-2753  
f-802-985-8763  
apple100@together.net  
www.shelburneorchards.com

*Apples, apple trees, sweet cider, ginger cider, Ginger Jack, cider doughnuts, apple pies, caramel apples, and other Vermont products. Our orchard has been in the Cowles family since the 1950's. Part of the 80-acre orchard is organic. We have festivals and other special events during September and October. The Cider House Farm Market is open throughout the season (late August-late October). Check out*

*our movie, "Not Far from the Tree", all about the Small Farms Food Fest and the 'Buy Local' movement!*

**Shelburne Vineyard**

Ken & Gail Albert, and Scott Prom  
6308 Shelburne Road  
Shelburne, VT 05482  
802-985-8222  
kalbert@shelburnevineyard.com  
www.shelburnevineyard.com

*Grape Wines crafted in Shelburne from our own and other VT and regionally grown grapes. White, Red and Dessert Wines, including Late Harvest and Ice Wines crafted in Shelburne from grapes. Varieties include Cayuga White, Cote de Champlain, Lakeview White, Whimsey Meadow Rose', Traminette, Chardonnay, and Merlot. New state-of-the-art winery/tasting room building on Route 7 is open for tastings and tours every day from 11-5.*

**Sonia's Salsa**

Sonia Rivadeneira  
119 Browns Trace Road  
Jericho, VT 05465  
802-899-4867  
soniasalsa@myfairpoint.net

*Sonia's Salsa is a fresh tomatillo salsa that has brought to Vermont the delicacies of Spanish cuisine with a unique combination of healthy fresh ingredients which have captivated the taste of locals and tourists. Sonia's Salsa now features locally grown organic tomatillos, which supports our local growers while enhancing its flavor.*

**Stony Loam Farm**

Dave Quickel and Emma Burrous  
P.O. Box 282  
1510 Hinesburg Road  
Charlotte, VT 05445  
802-238-0255  
stonyloamfarm@hotmail.com  
www.StonyLoamFarm.com

*We provide certified organic vegetables, herbs, and flowers at our CSA farm. In addition, we sell our produce wholesale to several local restaurants and food markets.*

**Stony Pond Farm**

Tyler Webb & Melanie Ross  
336 Emch Drive  
Enosburg Falls, VT 05450

802-827-3693

stonypondfarm@surfglobal.net

www.stonypondfarm.com

*Stony Pond Farm is a small grass-based organic farm specializing in production of supreme quality fluid milk, grass-fed grass-finished organic beef, and pasture raised milk fed rose veal.*

#### **Tamarack Hollow Farm**

Mike Betit

326 Chandler Pond Road

South Wheelock, VT 05851

802-535-1515

tamarackhollowfarm@gmail.com

*At Tamarack Hollow Farm, we produce a diverse line of premium pastured meats, including pork, lamb, chicken, turkey, duck and goose. All of the animals are raised outdoors on grass on a small scale. Our pasture-based system provides a healthy, happy and humane existence for our animals and results in exceptionally high quality meat. The majority of the meat we produce is certified organic, but we do also produce a line of natural pork. We offer a variety of specialty products including nitrate-free bacon, nitrate-free maple syrup sweetened kielbasa, and several other sausages. Our products can be found at the Burlington and Montpelier farmers' markets throughout the year. During the fall, we offer 40 pound boxes of chicken or pork at a flat rate, so you can fill your freezer. Please contact us to learn more about this option, or with any other questions about our products.*

#### **Taylor Farm**

Jon Wright

825 Route 11

Londonderry, VT 05148

802-824-5690

www.taylorfarmvermont.com

taylorcheese@comcast.net

*Taylor Farm is a 180-year-old farm in the Green Mountains. Our family has operated the farm for the past 16 years. The herd consists of 55 Holstein and Jersey milk cows, cared for in a traditional tie-stall barn. Originally strictly a dairy operation, we have added a cheese making facility, lodging, a farm stand, sleigh rides and educational activities. We are making about 100,000 lbs. of gouda cheeses here on the farm, and have introduced a new line of washed rind cheeses only available here, as well as very select outlets in the state.*

*In 2001, the farm was put into conservation through the Vermont Land Trust, the generosity of the Freeman Foundation, and many of our neighbors. We purchased a portion of the farm and continue to practice sustainable agriculture on the entire*

*property. We thrive due to our valued community support, and are so grateful to be part of the agricultural livelihood of the state of Vermont.*

**Vadeboncoeur Nougat**

Didier Murat  
104 South Water Street  
Vergennes, VT 05491  
802-734-3488  
didier@vadeboncoeurnougat.com  
www.vadeboncoeurnougat.com

*Nougat bars: almond, pistachio, Vermont honey*

**Vermont Coffee Company**

1197 Exchange Street, Suite 3  
Middlebury, VT 05753  
p- 802-398-2776  
f-802-398-2233  
friends@vermontcoffeecompany.com  
www.vermontcoffeecompany.com

*Vermont Coffee Company roasts big, bold coffees that are 100% certified organic and fair trade.*

**Vermont Cookie Love**

Paul Seyler and Suzanna Miller  
6915 Route 7  
North Ferrisburgh, VT 05473  
802-425-8181  
pseyler@vermontcookielove.com

*We are a family owned, Vermont based company that produces all natural, frozen cookie dough and fresh baked cookies at our factory store on Route 7. We take pride in using local ingredients such as King Arthur Flour, Cabot butter and Callebaut Chocolate (made in St. Albans). Enjoy our cookies and frozen dough to help "spread the love".*

**Vermont Pickle**

Michele Carson  
8 Haswell Street  
Burlington, VT 05401  
802-598-1758  
email@vermontpickle.com  
www.snakeridge.com

*Vermont Pickle is a small home-based specialty food company overlooking Lake Champlain and the Adirondack Mountains. Vermont Pickle products have that old fashioned, fresh from the garden taste, just like Grandma used*

to make. Vermont Pickle's signature product is Pickled Garlic. The menu also includes Snap Peas and Carrots, hot or not. Visit [VermontPickle.com](http://VermontPickle.com) for recipes, links and places to find Vermont Pickle products.

#### **Windy Corners Farm**

Tiny Sikkes & Roel Boumans  
4685 Greenbush Road  
Charlotte, VT 05445  
802-425-7075  
tinysikkes@gmavt.net

*Windy Corners Farm is located at the historic Thorp Farm site on Greenbush Road in Charlotte. The farm is owned by Catharina (Tiny) Sikkes and Roel Boumans, who are originally from the Netherlands. Here at the farm, we grow our own vegetables all year round, manage a small herd of goats which we milk and make cheese; and the sheep provides us with our wool. Sage and Noam, the oxen, are being trained so that they may help us in the future. Last but not least, the chickens give us great eggs. Windy Corners Farm sells wool, milk, and whatever vegetables we have in abundance. Check out our signs by the road. The farm hopes to begin hosting classes on the activities it performs, such as cheese making, wine making, and working with wool. Special for the Food Fest, Tiny will be making her stroopwafles, a Dutch waffle filled with homemade caramel from our goat's milk and apple butter made from Nick's apples. Try one---they are delicious!!*

#### **MUSICIANS:**

##### **Hibernators**

*Bluegrass, Swing*

Jeff Pratt  
802-453-5695  
jepratt@gmavt.net  
www.thehibernators.com

##### **Magnolias**

*Country*

Juliet McVicker  
1026 Mt. Philo Road  
Shelburne, VT 05482  
802-985-1080

##### **Meat Packers**

*Bluegrass, Country, Redneck*

Kevin Clayton, Nick Cowles, Todd Sagar, and Peter Swift  
216 Orchard Road  
Shelburne, VT 05482

802-985-2753  
apple100@together.net  
www.shelburneorchards.com

**Stone, Coane, and Sacher**

***Real bluegrass, old & new***

Gordon Stone, banjo; Danny Coane, guitar & vocals; Andy Sacher, mandolin & vocals  
For booking & info: Jennifer Harwood, Manager

418 Blackberry Lane  
Waterbury, VT 05676

802-578-0934

jennifer@gordonstone.com

www.myspace.com/stonecoanesachermusic

**The On the Rise Session Band**

***Bluegrass, hot jazz***

D Davis, guitar; Matt Schrag, mandolin; Kalev Freeman, fiddle; Matt McGibney, upright  
bass; Brent Weaver, guitar

dsdavis\_69@hotmail.com

www.myspace.com/dsdavismusic

802-363-9900

**Twist of the Wrist**

Local musicians Barbara Wager, Liz Thompson, and Robert Resnik return  
again to the Small Farms Food Fest to play all kinds of Northern European  
vocal and dance music on a hurdy gurdy, button accordions, and a whole  
encyclopedia of wind instruments!

Robert Resnik

P.O. Box 792

Burlington, VT 05402

802-865-7222

rresnik@vpr.net

**ADDITIONAL FOOD FEST RESOURCES:**

**American Farmland Trust**

1200 18<sup>th</sup> Street NW, Suite 800

Washington, DC 20036

202-331-7300

America is losing 1.2 million acres of farmland annually, much of it the best and most  
productive farmland near where most Americans live. We're committed to protecting the  
nation's best farm and ranch land and improving the economic viability of agriculture.

During the past 28 years, AFT helped to stimulate the creation of 27 state-level farmland  
protection programs, as well as countless local ordinances and programs that give

landowners the tools they need to keep their land in farming. We've been the catalyst for unprecedented levels of funding for federal programs that protect farmland and improve the environment. AFT works with federal, state and local leaders and communities to develop legislation, implement policies and execute programs that keep farmers on their land and protect our environment.

**Biplantol USA**

28 Garfield Street

Bristol, VT 05443

p-802-453-6061

f-802-453-6011

info@biplantolusa.com

www.biplantolusa.com

Merry Hutter, President

Bob Spofford, Director of Sales

Biplantol USA introduces **BIPLANTOL**<sup>®</sup>: an innovative horticulture strengthening formula that enhances the quality of plants and increases the recovery of soil fertility while reducing the use of insecticides and fungicides. **Biplantol** is homeopathic; its organic and bio-dynamic formula is very user friendly and harmless to humans, animals and plants. It leaves no chemical residue, creates no water pollution and pests do not form a resistance to its formula. The use of **Biplantol** is efficient, economical and reduces the costs of production. It is manufactured in an environmentally friendly way with no negative impact on nature or natural resources. For professional consultation on the use of **BIPLANTOL**<sup>®</sup> on farms, vineyards, orchards and landscaping or for wholesale distributor inquiries please contact Allen Matthews of Elemental Development by phone at 802+318-1041 or via e-mail at [bipantol@yahoo.com](mailto:bipantol@yahoo.com)

**Art & Pat Blair**

Ropemaking

802-864-5771

crankeyyankees@aol.com

**CarShare Vermont**

131 St. Paul St.

Burlington, VT 05401

karen@carsharevt.org

www.carsharevt.org

*CarShare Vermont is a Vermont-based nonprofit on a mission to provide an affordable, convenient, and reliable alternative to owning a car that enhances the environmental, social, and economic wellbeing of our region and planet. CarShare Vermont gives our members convenient access to a network of cars parked around town that they can use for as little as 30 minutes or as long as they want to go wherever, whenever 24/7. Low rates start at \$4.95/hr and 25¢ per mile, including gas and insurance. Car-sharing can save money, time, and helps*

*improve the environment by reducing overall car dependence in our community. Learn more at [www.carsharevt.org](http://www.carsharevt.org) or by contacting Karen at 802-861-2340 or by email at [karen@carsharevt.org](mailto:karen@carsharevt.org).*

### **High Mowing Seeds**

Gwenael Engelskirchen  
Retail Sales & Marketing Manager  
High Mowing Organic Seeds  
802-472-6174 x104  
[gwenael@highmowingseeds.com](mailto:gwenael@highmowingseeds.com)

### **Rural Vermont**

15 Barre Street, Suite 2  
Montpelier, VT 05602  
802-223-7222  
[www.ruralvermont.org](http://www.ruralvermont.org)

Vermont's community of family farmers, neighbors and citizens committed to supporting and cultivating a vital and healthy rural economy and community. Our vision is for a Vermont local food system which is self-reliant and based on reverence for the earth.

### **Phinneus Sonin**

**Circus Arts Instructor**  
324 North Winooski Avenue  
Burlington, VT 05401  
802-865-9983  
[essedad@yahoo.com](mailto:essedad@yahoo.com)

### **UVM Center for Sustainable Agriculture**

106 High Point Center  
Colchester, VT 05446-8800  
802-656-5459  
Rebecca Haskell, [rhaskell@uvm.edu](mailto:rhaskell@uvm.edu)  
[www.uvm.edu/sustainableagriculture](http://www.uvm.edu/sustainableagriculture).

*Our vision is that food and farming practices will enhance the environment, the vitality of our communities and the quality of life for all people in Vermont. Sustainable agriculture is understood, embraced and supported by a broad diversity of partners. Our mission is to cultivate understanding and innovative practices and policies that advance sustainable food and farming in VT and beyond. To accomplish our work, we: Support farmers and communities through diverse approaches to collaborative learning and applied research; Integrate scientific expertise and practical wisdom to identify ecologically-balanced and viable choices for farmers and communities; Link aspiring and experienced farmers, communities, consumers, service providers, policy makers, scientists, and students to new resources, networks, and partnerships; Build the capacities of our*

*partners and those we serve to become transformational leaders and the catalysts for broader change; and Share lessons broadly and increase access to current, relevant and credible information on sustainable agricultural practices.*

#### **Vermont Farm Table**

J. Dustin Glasscoe  
64 Whalley Road  
Charlotte, VT 05445  
802-825-1900  
dustin@vermontfarmtable.com  
www.vermontfarmtable.com

Vermont Farm Table is a boutique woodworking studio in Charlotte, Vermont. They build handcrafted, custom farm tables, Windsor chairs, and benches. The designs are both modern and traditional. Best yet, they exclusively use non-toxic, environmentally friendly, and no VOC paints and finishes on all of their products. Stop by and checkout them out. A complete selection of antique wide Pine, reclaimed Oak, reclaimed Wormy Chestnut and many other table tops on display. Studio Open by Appointment

#### **Vermont Farm Tours**

Chris Howell  
802-922-7346  
info@vermontfarmtours.com  
www.VermontFarmTours.com  
Twitter: EatFreshVT

*Vermont Farm Tours is locally owned and operated. We are committed to small farmers, local business, and environmental stewardship. On a Vermont Farm Tour, you get to know the personalities and flavors that make Vermont a world-renowned artisanal foods destination. Bon Appetit!*

#### **Vermont Fresh Network**

P.O. Box 895  
Richmond, VT 05477  
802-434-2000  
info@vermontfresh.net  
www.vermontfresh.net

*The Vermont Fresh Network encourages farmers, food producers and chefs to work directly with each other to build partnerships. Building these regional connections contributes to stronger local communities and their economies.*

*The Vermont Fresh Network is dedicated to promoting and publicizing Vermont chefs and restaurants that use Vermont grown and produced foods. Our purpose also is the education of our consumers. Through our website and links we hope to educate the dining public of the wholesomeness, nutritional value, freshness, and*

*safety of Vermont grown foods, as well as the economic impact of supporting local businesses.*

**Women's Agricultural Network**

University of Vermont Extension

617 Comstock Road

Berlin, VT 05602

Toll-free in VT: 866-960-1382

802-223-2389

wagn@uvm.edu

[www.uvm.edu/wagn](http://www.uvm.edu/wagn)

*WAgN is a collaborative effort of the University of Vermont and the U.S.*

*Department of Agriculture designed to increase the number of women owning and operating profitable farms and ag-related businesses. We provide education and technical assistance to those individuals interested in starting or expanding their agricultural endeavors.*