

*The mission of Crows' Feat Farm
is to build community through a collaborative
commitment to regenerative farming*

WHAT'S GROWING ON



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Spring at Last!

The first signs of spring come with the sound of peepers in the evening, and tulips forcing their way out of the ground. Misty mornings resonate with a cacophony of songbirds, as the barn swallows eagerly escape to do their morning dance. Seedlings we started in early March are being transplanted to garden beds or moved into larger pots, so keen are they to grow and start producing their bounty. There is never enough time to keep up with the tasks at this time of year, but the lengthening days refresh us as we move toward sunset.

We are thrilled to be working with a wonderful group of farmers, including two who arrived last year, Devin Torres and Kristen McIntosh. This dynamic duo have absorbed the rhythms of the farm and make an outstanding team with support from Pete and Karen.

Also joining us this summer are several old and new friends, including musicians Kimberly Oppelt and Yoni Draiblate. Kimberly, a vocal virtuoso, worked at Tuttle's Farm in Dover for several years after her UNH graduation. When you visit you may hear her singing to the plants as she shows her young sons, Jonathan & Benjamin, how to trellis tomatoes. In addition to being a master of the cello, Yoni knows machine repair – which came in handy when a mouse ate through our tractor's hydraulic lines last summer. Although they reside in Florida, Kimberly and Yoni are regular participants in our summer concert series, and will be helping us create a “classical confection” of beautiful music on August 11th.

Also making the trek north this summer is Sabrina Robinson, along with visiting pal Brittany Copeland. Brittany and Karen met 30 years ago as part of the Big Sister program in Washington DC. She and Sabrina have grown into a superpower team who we are proud to call friends. They visited Crows' Feat in March to get a taste of farm life, and quickly showed themselves to be adept at seed starting, weeding, and operating the sawmill. In addition to farming, Sabrina enjoys communications and marketing, while Brittany is a whiz at biz. Both are entrepreneurs, and we are excited to capitalize on their talents at the farm this summer.

Great Things are in Store



After four years of planning, community conversations, help from our cherished volunteers – and some skilled craftsmen – we are looking forward to opening the doors to our new farm store in June. The space will allow us to do **so** many things more easily. It will reduce the time and labor spent hauling produce around the farm. We'll simply bring it from the field to the store, where it will be washed, packed, stored, sold, cooked and served to you, our friends and neighbors! The space will also create more convenience and comfort for visitors and concert-goers, as we will have refreshments, a proper bathroom nearby, a shorter trek from the parking, easier handicap access, and a lovely porch on which to sit and enjoy the sights and sounds of the farm.

With more of our work conducted at the store, we'll be able to open more often, with longer hours for your convenience. We'll be able to stock more produce and products from our fellow farmers and local food entrepreneurs. We're excited to make our farm kitchen and storage available to other small businesses in the area, enabling them to extend their season and create additional value-added products. We'll also have the facilities to offer classes and workshops. Here are some of the ideas we are working on:

- **Community Gardening Basics:** Hands-on, fun-with-friends instruction in the principles and practices of regenerative farming, utilizing land, expertise and tools available at Crows' Feat Farm. We'll teach you how to succeed at home and help each other along! Timing is t.b.d.
- **Farm to Table Cooking School:** Saturday mornings from 10-1 pm on June 29, July 13, July 27, August 10, August 24 and September 7th. You'll prepare a dish (or two!) to take home with you. We will review available produce, discuss menu planning, culinary techniques, and tips to streamline preparation
- **Home Canning Basics:** Learn how to preserve your hard-won produce with a variety of techniques for all kinds of fruits and vegetables. Saturday afternoons in September-October
- **Poultry Care & Processing:** We'll teach you how to raise & care for healthy chickens, protect and preserve eggs, and perform compassionate butchering. Friday afternoons in late September

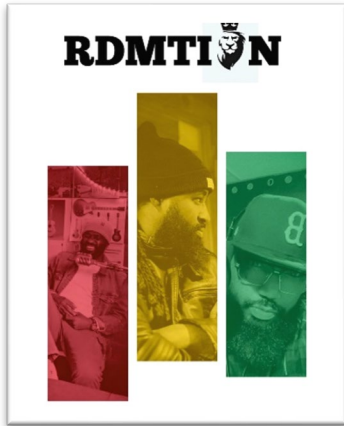


If you are interested in participating in any of these sessions, please contact karen@crowfeatfarm.org

**JOIN THE 2024 CROWS'
FEAT FARM SHARE!**

The Crows' Feat farm share is not your typical CSA; you get to select your own produce over twelve weeks from June to September. Just fill up a medium or large basket at our farm store on Saturday morning, or the Exeter Farmer's market on Thursday afternoon. For more information, visit www.crowfeatfarm.org

COMMUNITY CORNER



We are delighted to continue our Sunday afternoon concerts this summer, now celebrating a 5th year of live music at the farm! On the heels of last year's phenomenal performance by Dave Mallett and his longtime musical partners, we'll be hosting his sons, Luke and Will, who lead the Mallet Brothers Band from their home base in Maine. We will also be welcoming local reggae superstars **Rdmption**, the soulful sounds of **Gnarly Darling**, the jewel-tones of **Yamica Peterson**, and the exuberant music of the **Windham Community Band**. [Click here](#) for information and tickets.

With the completion of our new farm store at 180 Drinkwater Rd, you will be able to listen from the natural amphitheater of our lawn, or the shade on our wraparound porch. Each concert will be preceded by a **sumptuous picnic** lunch made from the freshest produce of the farm. Seating for our gourmet buffets is limited, so please purchase your tickets early! For a sample of last year's menus and other information, please visit our [website](#).

COME GROW WITH US!

First Saturday Working Parties

May 4th
June 1st
July 6th

We start at 9 am, work together for 2-3 hours, and then enjoy a hot farm lunch

By custom, on the first Saturday of every month we gather as a community to perform the work of this farm that none of us can do alone. Our working party routine was complicated last year by perpetual snow and rain. Volunteers of all ages – from 8 to 80 years old – have been critically important as we have build this farm, and renewed a spirit of community.

Our group activities are the most fun thing we do here at Crows' Feat, as many hands make light work together – and the feast that follows tastes so much better when shared. Newcomers are welcome; there is always plenty to do and learn!

