2019 Merrimack County LOCAL FOOD GUIDE

Welcome to the Local Food Guide!

With the return of summer comes the return of fresh, local favorites like tomatoes, cultured butter, cucumbers, and summer squash!

These are the days when the hard work of Merrimack County farmers comes to fruition. Farmers and conservationists have worked hard to create the thriving agricultural system that we have today. When farmers aren't cultivating or harvesting their crops, they're contributing to the local food movement through farmers' markets and community building events like NH Maple Weekend and Old Home Day celebrations.

Merrimack County is lucky to have such a diverse agricultural community, from backyard farmers selling vegetables and fresh eggs roadside, to larger productions that supply products like fermented vegetables, leg of lamb or 100% grass-fed beef to local stores, restaurants, and farmers' markets.

As a "thank you" for all of the hard work that so many people put into the local food movement in New Hampshire, Merrimack County Conservation District is proud to present the 9th annual Local Food Guide in an effort to educate the public about the availability of our local bounty.

Our town-by-town farm list will help you find the farms and farmers' markets in your area!

We encourage you to meet local farmers on their farms or at farmers' markets. Challenge yourself by trying new foods or venture out of the box and visit a new farm! Merrimack County has a strong agricultural community to be cherished. Plus, don't forget to thank our advertisers for their support of the Local Food Guide; this would not be possible without them.

When you buy local food, you aren't just making a simple purchase. You are supporting a way of life that embraces a stronger environment for future generations. You are helping your local economy and helping family farms to thrive.

We look forward to seeing you at the farms and markets!

The Board, Staff, and Volunteers
of the Merrimack County Conservation District

A publication of The Merrimack County Conservation District distributed free to Merrimack County residents and those interested in conservation of natural resources.

Merrimack County Conservation District
10 Ferry St Suite 211
Concord, NH 03301-5081
(603) 223-6020
Email: info@merrimackccd.org
www.merrimackccd.org

Special thanks to this year's Platinum Sponsor, the Merrimack County Savings Bank, for making this year's publication possible.

Cover art desgined by Sarah Hansen of Kearsarge Gore Farm & Warner Public Market.

Local Food Guide written and designed by Hillary Bailey

Edited by Lianna Blakeman

Many Thanks to our Sponsors!

Apple Hill Farm
Canterbury Community Farmers' Market
Cherry Law Office, PLLC
Concord Food Co-op
Cornucopia Farm
Farm Credit East
Grandpa's Farm
Hackleboro Orchards
Merrimack County Savings Bank
Roberts Greenhouse
Spring Ledge Farm
Vanacore Law Office
Webster Ridge Farm
Windswept Maples

Our Farms

Did you know that Merrimack County is home to so many farmers?

Andover

Ragged View Farm
Mark Cowdrey
111 Bradley Lake Road, Andover
603-724-7511
mark@raggedviewfarm.com
www.raggedviewfarm.com
Diversified 18-acre family farm. Pork, ham and bacon, grass fed beef, maple syrup. Come for a horse-drawn sleigh ride! *Find Them: At the farm, by appointment only.*

Trail Side Sugar House
Zach Barton
246 Currier Road, Andover
603-748-1307
trailsidesugarhouse@gmail.com
www.trailsidesugarhouse.com
The sugarshack was built by Zach and his friends in 2013 from sawn logs off the property. Open year-round by appointment and during maple month. Available products include maple syrup, candy, cream, sugar, BBQ sauce, and assorted gift baskets. *Find Them: At the farm, by appointment only.*

Windswept Farm
Tim Gallagher
381 Flaghole Road, Andover
(603) 934-2748
We produce foods grown without chemical fertilizers or pesticides. Tomatoes, peppers, eggplant and onions are a main part of our production. Many other items such as greens, asparagus and root crops are grown on the farm as well. We make use of 5 small greenhouses to provide us with early tomatoes! *Find Them: At the farm*

Boscawen

Highway View Farm
Adam Crete
100 River Road, Boscawen
603-796-2893
Sweet corn, potatoes, green peppers, blueberries, locally raised beef, and pasture raised chicken. *Find Them: At the farm in season.*

Marshall Pumpkin Farm
Josh Marshall
169 North Main St., Boscawen
603-545-7794
Pumpkins, gourds, and winter squash. Celebrating 100 Years in agriculture. *Find Them: At the farm in season; September - November.*

Richardson's Farm
Jim & Sue Richardson
170 Water Street, Boscawen
603-796-2788
suerichardson@tds.net
www.richardsonsfarmnh.com
Family owned and operated in Boscawen.Their bakery products (pies, apple crisp, etc.) are made from scratch and never frozen. They also make their own ice cream base and ice cream. *Find Them: At the farm.*

Bradford

Battles Farm
Ed Erickson
328 Center Road, Bradford
603-938-5668
thebattlesfarm@yahoo.com
Organically raised beef, pork, duck, chicken, lamb, elk, raw milk, raw milk cheeses, turkeys for Thanksgiving. *Find Them: At the farm, or try our free delivery service.*

Cornucopia Farm
Cheryl Frey
53 Woodview Heights, Bradford
603-848-2630
cornucopiafarm@tds.net
www.cornucopiafarmnh.com
Small farm that offers piglets and ready-to-butcher hogs of various sizes (when available). All hams are USDA certified, nitrate and MSG free. Our hogs, lambs, turkey, and chickens are raised antibiotic free, as well as our eggs. We offer organic berries and fruits. No pesticides or chemicals used. *Find Them: At the farm. Please call ahead.*

Elior Acres, LLC
2871 State Route 114, Bradford
(603) 938-2771
info@elioracres.com
www.elioracres.com
Specializing in heritage breeds that are fed an all natural diet. Guinea hogs are also available.
Find Them: At the farm, call first.

Silver Hill Farm
Pamela Bruss
367 County Road, Bradford
603-938-2909
PamelaBruss@gmail.com
Pasture-raised, grass-fed Hereford beef. Whole or halves available. In addition we offer raw milk and fresh veggies for sale. *Find Them: At the farm, call first.*

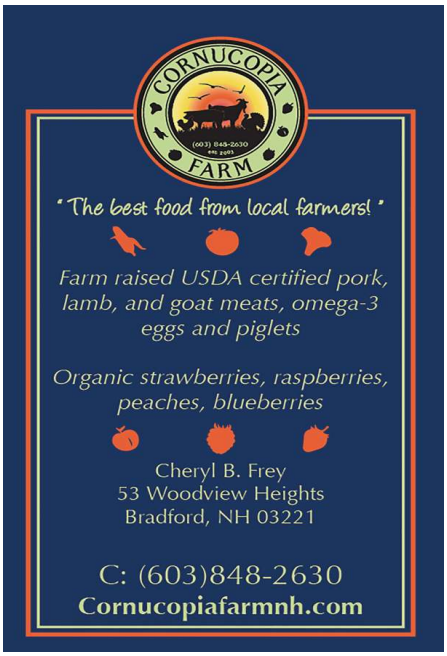
Sweet Beet Market
11 West Main Street, Bradford
603-938-5323
info.kearsargefoodhub@gmail.com
www.kearsargefoodhub.org
We offer access to local foods of all kinds, growing our own on Sweet Beet Farm and working with farmers and producers in the area to stock the shelves with fresh seasonal produce, meat, seafood, dairy, eggs, canned and preserved goods, sauces and seasonings, and so much more. We have a new commercial kitchen where we bake fresh bread regularly for the market, and provide space for an on-site cafe to run their business. *Find Them: At the market and online.*

Canterbury

Brookford Farm
Luke & Catarina Mahoney
250 West Road, Canterbury
603-742-4084
brookfordfarminfo@gmail.com
brookfordfarm.csa@gmail.com
www.brookfordfarm.com
We offer 100% grass-fed raw milk as well as a myriad of cheeses and other fresh dairy products (yogurts, kefir, cultured butter etc); from our very own on-site creamery. Year-round CSA memberships are available. Shares include 100% grass-fed beef & dairy, pastured pork, free range hens & eggs, certified organic vegetables, lacto-fermented products, and dry-aged meats. *Find Them: At the Concord Co-op, Revival Kitchen and Bar, at the farm store, 7 days per week, 7am-7pm.*

Grand View Farm
Rebecca Davis & Ruth Mann
35 Fife Road, Canterbury
603-520-6901
Locally grown, fresh cut flowers by the stem, bouquet, or for your special event! Also available at the farm: tomatoes, cucumbers, and pumpkins. *Find Them: At the farm*

Hackleboro Orchards
Harry Weiser
61 Orchard Road, Canterbury
603-783-4248
hackleboro@hotmail.com
www.HackleboroOrchards.com
Large and beautiful working farm with many varieties of apples to choose from and plenty of room to roam around! The farm stand has their own blend of fresh sweet cider, pre-bagged apples for your convenience, fresh baked goods and much more. Products include: PYO apples, fruits, vegetables, baked goods, cider, cider donuts. *Find Them: At the farm stand and select farmers markets.*



Marsh Meadow Bison
Wally and Katie Archer
16 Scales Road, Canterbury
603-783-0083
marshmeadowbison@gmail.com
www.marshmeadowbison.com
Offering grass-fed bison using low-stress handling techniques. They are hormone-free and antibiotic free. Currently selling meat, organs, bones, and hides. *Find Them: At the farm, year-round.*

North Family Farm
Jill McCullough & Tim Meeh
341 Shaker Road, Canterbury
603-783-4712
t-jm@comcast.net
www.northfamilyfarm.com
Three-generation family farm. Maple syrup, maple cream, maple sugar, and maple candy. Made using alternative energy. Firewood and hay also available for purchase. *Find Them: At the farm by appointment.*

Sanborn Meadow Farm
Kathy and Scott Doherty
30 Sanborn Road, Canterbury
Sanbornmeadowfarm@gmail.com
www.sanbornmeadowfarm.com
We use natural practices to grow vegetables and fruit. Our intent is to build a healthy, biologically diverse soil in which to grow our vegetables, using sustainable and regenerative practices, so that the soil feeds the plants and negates the need for chemical pest control or synthetic fertilizers. *Find Them: At the farm and Canterbury Community Farmers' Market*

Grandpa's Farm
Loudon, N.H.

PYO Blueberries

Mid-July to mid-August

Christmas Trees and Wreaths

beginning Thanksgiving weekend

www.GrandpasFarmNH.com

GrandpasFarmNH

@GrandpasFarmNH

Grandpa's Farm
143 Clough Hill Road
Loudon, NH 03307
603-783-4384

Fresh from our fields to your table

Quality Annuals, Perennials, Vegetable Plants.
Our Own Fresh Produce & Cut Flowers.
Local Eggs, Dairy, Meats, Artisan Breads.
PYO Cut Flower Garden & PYO Strawberries.

37 Main St.
New London, NH 03257
603-526-6253
springledgefarm.com

Spring Ledge Farm

Shaker Organic Gardens
Andy Messenger
288 Shaker Road, Canterbury
andrew.g.messenger@gmail.com
The Concord Food Co-op has partnered with Canterbury Shaker Village to utilize the beautiful historic farm fields to grow organic vegetables for the local co-op. *Find Them: Concord Food Co-op.*

Tamarack Farm
Jim and Sue Snyder
125 Asby Road, Canterbury
603-783-9226
saltcreek@aol.com
www.tamfarm.com
Small family farm making maple syrup in a wood-fired evaporator. Our maple syrup is available year-round. We also teach horsemanship, riding, and driving. *Find Them: At the farm, year-round. Please call ahead.*

White Oaks Dairy Farm
Steve Cochrane
142 West Road, Canterbury
603-783-4494
sccochrane@comcast.net
100% grass-fed beef, pasture-raised pork and free-range eggs, fresh milk available on request. *Find Them: At the farm and Canterbury Country Store.*

Chichester

The Flying T Ranch
Pat & Martha Testerman
31 Durgin Road, Chichester
603-798-3054
farm@flyingtnh.com
www.flyingtnh.com
Small family farm in the scenic wooded hills of NH. We raise goats and free-range chickens. We use organic, sustainable practices as much as possible. We harvest both wild and cultivated agricultural products. Offering eggs (year-round); Chevon, and Cabrito goat meat; and Boer buck stud service are also available. *Find Them: At the farm, by appointment only. Please call ahead.*

Terra Basics
Teresa Downey
21 Healy Pasture Road, Chichester
603-234-1677
terrabasicsnh@gmail.com
www.terrabasics.com
Certified Organic Edible Flowers, Fresh/Dry Herbs Herbal Teas, Herbal Jams and more. *Find Them: At area farmstands, retail stores, and restaurants.*

Concord

Apple Hill Farm
Chuck & Diane Souther
580 Mountain Road, Concord
603-224-8862
info@applehillfarmnh.com
www.applehillfarmnh.com
Family run farm with PYO and farm stand using integrated pest management to provide a high quality fresh product. Strawberries, raspberries, blueberries, black currants, peaches, apples, plums, pears, pumpkins, squash, beans, beets, corn, potatoes, tomatoes, cheeses, smoked bacon, ham, pepperoni, honey, maple, NH wine, hard and sweet cider. *Find Them: Concord Farmers' Market, Bedford Farmers' Market and at the farm.*

Bartlett Farm Dairy
Scott & Craig Bartlett
467 Josiah Bartlett Road, Concord
603-731-3213
bartlettfarmdairy@gmail.com
A 90-year-old family business. Currently offering milk and other dairy products. *Find Them: At Concord Agway, Granite State Naturals, Wine'ing Butcher, Shaw's.*

Carter Hill Orchard
Robert & Annette Larocque
73 Carter Hill Road, Concord
603-225-2625
carterhillorchard@gmail.com
www.carterhillapples.com
Family-run orchard and farm store offering a wide variety of apples, peaches, berries, plums, and seasonal vegetables. Their farm store also has maple products, apple cider and baked goods. *Find Them: At the farm. Open mid-summer to late fall, 7 days a week.*

STEPHEN A. CHERRY
Attorney at Law

63 Rush Road; Post Office Box 951
Henniker, New Hampshire 03242-0951
(603) 428-7141; Fax (603) 428-7110
E-Mail: steve@cherrylaw.net

Dimond Hill Farm
Jane Presby
314 Hopkinton Road, Concord
603-496-8218
dimondhillfarm@gmail.com
www.dimondhillfarm.com
A conscious, responsible farm that strives to produce high quality, freshly picked produce. We are chemical free, relying on crop rotation and soil management practices. Blueberries (PYO- June-Nov), greens, tomatoes, peas, cucumbers, squash, beans, potatoes, peppers, herbs, broccoli, cauliflower, corn, eggs, and honey. *Find Them: At the farm.*

FeatherStone-A Family Farm
Christine & Eric St. Clair
603-270-5231
Farmer@featherstonefamilyfarm.com
www.featherstonefamilyfarm.com
A small multi-generational family farm run from the grandkids up. Fresh organic fruits and vegetables. Canned and freeze-dried goodies. Fresh herbs, freeze-dried herb mixes and seasoning rubs. Medicinal herb products for the whole family. Holiday baked goods offered seasonally. *Find Them: At the Wilmot Farmers Market and Henniker Farmers Market*

Generation Farm
James Stever
44 Graham Road, Concord
603-545-8660
generationfarmnh@gmail.com
www.generationfarmnh.com
Certified organic vegetable farm that emphasizes sustainability and responsible small-scale agriculture. The farm is 100% solar powered. Specializing in mesclun salad mix, a variety of baby greens, and micro-greens. *Find Them: At the Concord Food Co-op, A Market Natural Foods in Manchester, Nature's Green Grocer in Peterborough, Hanover Coop, Lebanon Coop and Monadnock Food Co-op in Keene. See their website for more stores and delivery schedules.*

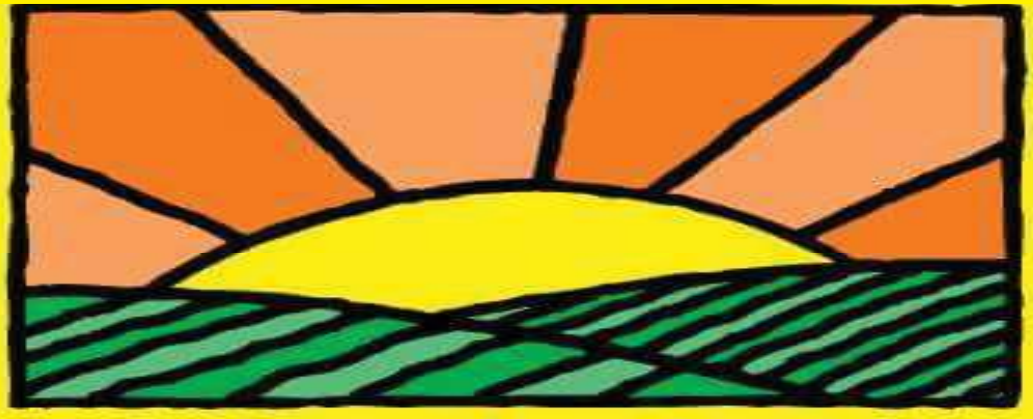
Lewis Farm
Rebecca McWilliams
192 Silk Farm Road, Concord
(603) 228-6230
Rebecca@independentdesign.com
Lewis Farm has been family-owned and run since 1930. Locally famous for our leaf-based compost for pickup and delivery, and also for growing fresh seasonal vegetables for a 14-week CSA. Lewis Farm hosts monthly artisanal chef-created Farm to Table Dinners featuring their own produce. *Find Them: at the farm Tuesdays 1-6 pm, Weekends 10-5pm and by appointment.*

Mapletree Farm, LLC
Dean Wilber and Robert Saunders
105 Oak Hill Road, Concord
603-224-0820
mapletreefarm@comcast.net
www.mapletreefarmnh.com
Premium NH "Seal of Quality" maple products using food grade, chemical-free and lead-free equipment. They receive the highest score on their "Seal of Quality" inspection every year. They offer maple syrup, maple cream, maple candy, maple crystals, maple coated nuts, and other maple related products. Your family deserves the best! *Find Them: At Capital Craftsman, Apple Hill Farm and WP Alexander Dairy Farm, LLC.*

Mermaid Hill Vineyard
Ray Conner
772-341-1850
www.mermaidhillvineyard.com
Nestled between rolling green pastures and white pine forests, Mermaid Hill Vineyard produces richly flavored wines from locally grown Marquette grapes. With notes of black pepper, spice and oak, our 2017 and 2018 vintages are entirely native New Hampshire wines produced using renewable energy and sustainable practices. *Find Them: At the Concord Farmers' Market and Concord Food Co-op.*

Morrill Farm Dairy LLC
Rob, Sherri, and Kevin Morrill
33 Penacook Street, Penacook
603-753-7849
Morrillfarmbeef@gmail.com
Morrill Farm Dairy is proud to offer all natural, homegrown beef. Order it online at Morrillfarmbeef@gmail.com, and pick it up at the farm! *Find Them: Order pick-up Thursdays 4-7pm*

Vegetable Ranch



ORGANIC PRODUCE

603-496-6391 • VegetableRanch@gmail.com
Kearsarge Mtn. Rd. • Warner, NH 03278

Look for us at Concord Farmers' Market
Summer and Winter, we're there all year!

CONCORD FOOD CO-OP

24 SOUTH MAIN STREET | CONCORD, NH | 603.225.6840

WE'RE THE *Natural* ANSWER TO CATERING!

We adhere to strict standards to keep our food all-natural, healthy, and delicious. We are happy to customize your order and we can work with special dietary needs!

We cater weddings, bridal showers, rehearsal dinners, bachelor & bachelorette parties and more!

WWW.CONCORDFOODCOOP.COOP/CATERING

Rockey Ole' Farm
Wayne F. & Roberta Hall
141 Silk Farm Road, Concord
603-491-6306
www.rockeyolefarm.com
Family-owned farm and farm stand bringing the freshest local products available. Strawberries, blackberries, and blueberries (June-July) along with row crops, root crops, and vine crops (May - December). Hay available. "We do things the way they used to." *Find Them: At the farm, Bedford Farmers' Market and the Concord Farmers' Market.*

Rossview Farm
Don Ross
603-228-4872
85 District 5 Road, Concord
Rossview Farm is open for Christmas tree harvest Weekends from 9am - 3pm, and Wed-Fri 1p - 4p beginning Sat. 11/30 - Sun. 12/22. *Find Them: On the farm, please call ahead.*

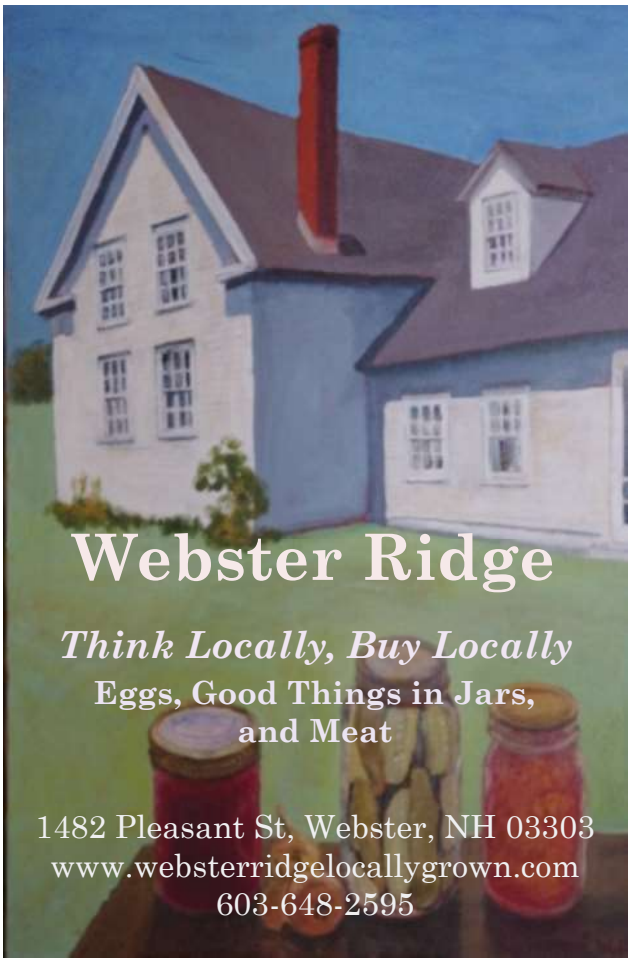
Danbury

Good Enough Farm
Sean Sullivan
554 Walker Brook Road, Danbury
603-748-8744
Sean@GoodEnoughFarmNH.com
www.goodenoughfarmnh.com
Certified Organic, GMO-Free, nutritionally dense vegetables, fruits, herbs, and flowers. *Find Them: At the farm.*

Haunting Whisper Vineyard & Spirits
77 Oak Ridge Road, Danbury
603-768-5506
www.hauntingwhisper.com
Born out of our love of fine wines and delicious spirits, we have become a great location for enjoying the sweet nectar of NH handcrafted wine & spirits. We have been producing since 2005 and serving the public since 2009. *Find Them: At the vineyard Wednesday-Sunday 12pm-5pm.*

Huntoon Farm
Phil and Donna Sprague
46 Huntoon Road, Danbury
603-768-5579
huntoonfarm@myfairpoint.net
www.huntoonfarm.com
One farm, one family since 1856. We raise grass-finished beef and pastured pork, chicken, and turkey. Our hens provide the eggs for our commercial kitchen and are also available for sale. We produce baked goods and prepared foods using many of our own products. We serve scoop Granite State Candy Ice Cream which uses milk from Contoocook Creamery. *Find Them: At the farm, the Wilmot Farmers' Market, the Danbury Farmers' Market, the Franklin Farmers' Market, and Local Foods Plymouth, a year-round online farmers' market.*

Off A Bit Farm LLC
Christopher and Christine Braley,
Laura and Tom Kilkenny
4-28 Powers Road, Danbuy
603-454-5004 or 603-530-2496
www.offabitfarm.com
Small family farm in Danbury, NH owned by two sisters and their husbands on 20+ acres with beautiful views of Kearsarge Mountain. Our land has been in our family for 4 generations. Offering fresh goats milk, eggs, asparagus, rabbit meat, assorted herbs, vegetables, and blueberries. Organic lip balm, lotions, and goat milk soaps are also available. *Find Them: At the Wilmot Farmers' Market, or order from them directly.*



Tilton Hill Goat Farm + Alpaca
David & Noreen Rollins
11 US Route 4, Danbury
603-715-5318
nikkinomar@yahoo.com
www.tiltonhillgoatfarm.com
Cashmere goats and alpaca are available for fiber. Boer goats are available for meat. Their animals are fed hay and browse when available. Goat meat, yarns, and cashmere goat skins *Find Them: At the farm, 7 days a week and at Cole Winter Farmers' Market and Concord Farmers' Market. Please call for availability.*

Dunbarton

Chanticleer Gardens
Susan & Ken Koerber
31 Stark Highway North, Dunbarton
603-774-4512
skoerber@gsinet.net
www.chanticleer-gardens.com
The farm uses organic practices offering seasonal vegetables, cut flowers (by chance or pre-order), and eggs. *Find Them: At the farm. Stop by or call ahead for specific products.*

Fresh Start Farms
freshstartfarmsnh@gmail.com
www.freshstartfarmsnh.com
603-296-0443
Local food aggregate of refugee and immigrant farmers. Fresh Start Farms was initiated as an economic capacity building project by ORIS-Organization for Refugee and Immigrant Success to support new Americans aspiring to start sustainable farm businesses consistent with their cultures, lifestyles, and personal ambitions. *Find Them: See website for locations and CSA information.*

Stark Farm
30 Stark Lane, Dunbarton Center
(603) 867-0533
Stark Farm offers locally grown organic, PYO blueberries. We also offer our very own honey by the pound and our homemade blueberry jam when available. *Find Them: At the farm.*

Franklin

A1 Tri-State Farms
10 Grove Street, Franklin
603-393-9400
a1tristatefarms@yahoo.com
Organic blueberries. *Find Them: At the farm July-September, 7 days/week, 9 a.m.-9 p.m. Please call ahead.*

Beaver Creek Farm
145 Salisbury Road, Franklin
603-934-4110
rnejlt@gmail.com
We have mainly pork and beef by the share or by the cut, some vegetables in summer, maple syrup, honey, dips, and pancake mixes. We also usually do thanksgiving turkeys. *Find Them: At the farm, Monday - Saturday by appointment, Sunday: 9-5.*

Henniker

Hop N Hen Farm
Dawn & Steve Forde
212 Hemlock Corner Loop, Henniker
603-428-7113
farmer@hopnhenfarm.com
www.facebook.com/HopNHenFarm
The farm uses sustainable agriculture practices and grows certified organic produce. We also have eggs and broiler chickens. *Find Them: At the Henniker Community Market & Concord Farmers' Market.*

Hooksett

Hip Peas Farm
Dan Birnstihl
191 W River Rd, Hooksett
603-785-9510
info@hippeasfarm.com
www.hippeasfarm.com
5 1/2 acre agritourism and vegetable farm specializing in salad greens and fruiting vegetables. Event hosting and wholesale operation. *Find Them: For wholesale opportunities contact Danb@hippeasfarm.com*

LaValley Farms
Chris LaValley
1801 Hooksett Road, Hooksett
603-485-3541
info@lavalleyfarms.com
www.lavalleyfarms.com
60-acre fruit and vegetable farm located in the Suncook Valley. We have a roadside farm stand in Hooksett and a mobile cart in Manchester. We are an IPM farm that focuses on being great stewards of the land and environment. Vegetables, fruits, dairy products, meats, maple products, honey, flowers, bedding plants. CSA available. See website for more details. *Find Them: May-Christmas, 10-6 every day.*

Hopkinton (&Contoocook)

Beech Hill Farm
107 Beech Hill Road, Hopkinton
603-223-0828
www.beechhillfarm.com
rmkimball@gmail.com
9th generation family farm which features over 75 premium flavors of Blake's and Gifford's ice cream, delicious 95% fat free frozen yogurt, and a popular make-your-own sundae bar. The country store features our all natural beef, pork, and maple syrup. The Gardener's Barn is full, of locally grown plants, hanging baskets, herbs and perennials. There is a wonderful assortment of farm animals to visit in the barnyard. *Find Them: At the farm.*

Contoocook Creamery
James & Heather Robertson
945 Penacook Road, Contoocook
603-856-1490
Contoocookcreamery@gmail.com
www.contoocookcreamery.com
Bohanan Farm strives to produce milk of the highest quality to provide you and your family with a fresh, wholesome, and local product by utilizing the most efficient and environmentally sound practices. We offer pasteurized and homogenized glass-bottled milk year round, plus our own cheese. *Find them: At retail outlets throughout NH.*

Crow Valley Farm
Gregg and Lane Bockius
1038 Hopkinton Road, Hopkinton
603-224-7520
jlbockius@yahoo.com
www.crowvalleyfarm.com
We are a small, family run, 100% pure, single source sugaring operation and members of the NH Seal of Quality program. We are new NH Made members. We sell our syrup in 7 different bottle sizes. We keep more than half of our syrup in bulk so that we can fill custom orders, including large orders for restaurants. *Find Them: At their barn store in Hopkinton, and sometimes at SoWa Boston's Farmers' Market.*

Gage Hill Sugar Shack LLC
Ted Story
328 Gage Hill Road, Contoocook
603-746-4347
Theodore.story@comcast.net
www.Gagehillsugarshack.com
Offering NH maple syrup, such as maple cream, sugar, BBQ sauce, candy, and candied nuts as well as raw NH honey. *Find Them: Contoocook Farmers' Market and local craft fairs.*

Gould Hill Farm
Tim & Amy Bassett
656 Gould Hill Road, Hopkinton
603-746-3811
info@gouldhillfarm.com
www.gouldhillfarm.com
Over 80 varieties of apples, with over ten varieties available in their pick-your-own orchards. We also offer many other fruits and vegetables including peaches, apricots, plums, pears, nectarines, and blueberries as well as beans, squash, herbs, and potatoes. Hard and sweet cider. *Find Them: At the farm.*

Gilded Fern Farm
258 Dustin Road, Contoocook
603-860-1956
www.GildedFernFarm.com
Family owned and operated fromagerie, creating artisan cheeses with milk sourced from NH dairies. *Find Them: At the Canterbury and Henniker Farmers' Marktets*

HACKLEBORO ORCHARDS

Canterbury, NH

603-783-4248

PICK YOUR OWN APPLES & BLUEBERRIES

June - October

We also offer....

Apple Cider

Peaches, Plums & Fresh Fruits

Tomatoes & Assorted Vegetables

Pumpkins & Winter Squash

Visit us at 61 Orchard Rd & like us on Facebook!

Grounding Stone Farm
Kathleen Jacobs & David Miller
289 Maple Street, Contoocook
413-563-5912
davidmiller@groundingstonefarm.com
www.groundingstonefarm.org
Visitors to the farm can pick-your-own certified organic high bush blueberries from July 12 - August 19, or if you are in a hurry you can purchase freshly already picked blueberries daily. *Find Them: At the farm.*

Owen Farm, LLC
Ruth & Derek Owen
580 Brockway Road, Hopkinton
603-225-2252
jpowenfarm@yahoo.com
150-acre family and educational farm that raises livestock using organic practices. Seasonal vegetables and herbs; chickens (summer-fall, call first); eggs (year-round); wool. We teach many historic practices for small scale farming. Tour the farm and explore its scenic walking trails. *Find Them: At the farm and the Concord Food Co-op.*

Terra Organics
Denise & Monica Rico
198 Tyler Road, Contoocook
603-428-4258
terraorganicsnh@gmail.com
www.TerraOrganicsNH.com
Year-round variety of vegetables. CSA available. *Find Them: At the farm, 8am-7pm June-October, and Contoocook and Henniker Farmers' Markets.*

Work Song Farm
Dan and Abigail Kilrain
124 Beech Hill Road, Hopkinton
603-219-0297
worksongfarm@gmail.com
www.worksongfarm.com
Proud to offer a diverse selection of certified organic vegetables, herbs, and flowers. Their crops include tomatoes, cucumbers, strawberries, flower bouquets, year-round greens, storage crops (and lots more). *Find Them: Through their CSA and at the year-round Contoocook Farmers' Market every Saturday.*

Loudon

Grandpa's Farm
Rodney and Victoria Phillips
143 Clough Hill Road, Loudon
603-783-4384
Rod@grandpasfarmnh.com
www.GrandpasFarmNH.com
PYO blueberries. Christmas trees and wreaths. *Find Them: At the farm. Blueberries middle of July to middle of August. Christmas trees after Thanksgiving.*

Liliana Flower Farm
140 Beck Road, Loudon
603-568-1644
anna@lilianaflowerfarm.com
www.lilianaflowerfarm.com
We are a new flower farm specializing in Daylilies featuring over 300 varieties. We also raise in our fields and greenhouses hundreds of premium perennials, annuals, and vegetables. *Find Them: Call. Wednesday - Sunday 10am-5pm.*

VANACORE LAW OFFICE

Call, Fax, or visit us
Vanacore Law Office
19 Washington Street Concord,
New Hampshire 03301
Mon – Fri | 8:30am - 5:00pm
(603) 228-1180
(603) 224-1152

FARM CREDIT EAST

Bedford Office
2 Constitution Drive
Bedford, NH
03110-6010

603-472-3554
Contact: David
Bishop

Apple Hill Farm

Ready Picked Fruit & Vegetables in the Farm Stand

June - November Seasonal Pick Them Yourself Fruit

Check out our website applehillfarmnh.com
for hours & picking availability.

1198255

580 Mountain Rd., Concord, NH | 603-224-8862 Like Us On facebook

I-93, Exit 17, East to Rt. 132, 1/3 mi., on the Canterbury/Concord town line.

Loudonshire Farm
1155 Route 129, Loudon
603-435-6878
info@loudonshire.com
www.loudonshire.com
Black Welsh Mountain Sheep - Waterfowl.
Find Them:: See their website for more information.

Maple Ridge Sugar House
268 Loudon Ridge Road, Loudon
603-470-7574
mapleridgesugarhouse@aol.com
www.mapleridgesugarhouse.com
Family owned and operated by the Colby family. Visit us for our delicious maple and honey products, and enjoy our majestic westerly views at the same time. We are also proud to offer a wedding venue and wedding favors. Maple products are made on the farm. *Find Them: Please call ahead.*

Miles Smith Farm
Carole Soule
56 Whitehouse Road, Loudon
603-783-5159
beef@milessmithfarm.com
www.milessmithfarm.com
Home to over 60 head of grass-fed cattle, pigs, ducks, geese, and a rabbit. We provide individual cuts of beef, pork, and lamb as well as halves and quarters. We also carry chicken, duck, turkey, rabbit, milk, cheese, produce, and a variety of locally grown and made products including soap made from the tallow of our cattle. CSA available See website for more. *Find Them: In the farm store and at the Concord Farmers' Market.*

Our Place Farm
James & Misty Batchelder
290 Route 129, Loudon
603-798-3183
ourplacefarm@yahoo.com
A small start-up farm that began as a homesteading adventure, but quickly became what it is now. They raise their animals as naturally as possible. They sell pork, chicken, eggs, and 100% handmade wool braided rugs. *Find Them: On the farm, year-round. Please call ahead. Penacook Farmers' Market, Canterbury Farmers' Market, and Gilford Farmers' Market.*

Purely Wholesome Farm
Dennis Schaefer and Cindy Shea
557 Lower Ridge Road, Loudon
603-660-9108
purelywholesome@gmail.com
purelywholesome.com
A small family farm specializing in handcrafted artisan raw goat milk cheeses, quality goat milk soaps, lotions, and other products. Raw goat milk and farm fresh eggs in season. *Find Them: At the farm. Contact them for hours and availability. You can find their soaps and lotions at Miles Smith Farm.*

Red Manse Farm
Earl Tuson
5 Pittsfield Road, Loudon
603-435-9943
earl@redmansefarm.com
www.redmansefarm.com
A family farm offering a full range of certified organic vegetables and tree fruit, plus maple syrup. See website for more details. *Find Them: At the farm June-December, Friday-Saturday 10-6 & at the Canterbury Community Farmers' Market.*

Song Away Farm
Steve Doyon
603-731-0405
songawayfarm@gmail.com
www.songawayfarm.com
Rabbit meat and eggs are sold year-round, and their poultry meat is available during the summer months. All of their meat is raised, processed, and packaged at the farm, without the addition of artificial ingredients. *Find Them: At the farm year round, by request only; please call or email ahead.*

Sunnyside Maples
Mike, Cheryl, Nick, and Ryan Moore
1089 Route 106 North, Loudon
603-783-9961
sugarmaker@aol.com
www.sunnysidemaples.com
We are a traditional New Hampshire business operated on the same site for over 60 years by the Moore family. Our sugaring season begins in late February, when the warm days of approaching spring offset the chill of late winter nights. For the next few weeks, work continues at a feverish pace...tapping trees, collecting sap, boiling and bottling it with care, producing one of New England's purest pleasures for your enjoyment...until warmer nights signal the end of another brief sugaring season. *Find Them: At the Gift Shop and Sugarhouse the end of February through mid-April, by appointment the rest of the year.*

Windswept Maples
Larry and Melissa Moore
845 Loudon Ridge Road, Loudon
603-267-8492; 603-435-4003
info@windsweptmaples.com
www.windsweptmaples.com
We value the opportunity to offer food that has been raised right on Loudon Ridge. We use a variety of IPM strategies in our production of vegetables. We offer a full line of maple products including maple cream, granulated sugar & sugar candies. *Find Them: At the farm (Mid-July through Labor Day) Weekdays 1-6 and Sat & Sun 9-5.*

Newbury

Schroeder Farm
William Schroeder
126 Sutton Road, South Newbury
603-938-5911
bangus@tds.net
Open farm with animals for kids to interact with. They have calves, cows, chickens, lambs, sheep, pigs, and turkeys, as well as a farm stand and sugar house. Maple syrup, jam, relish, eggs, pickles, honey, wool products, freezer-ready roasting chickens (by order), and beef by the package. Pumpkins and winter squash available in fall. *Find Them: At the farm. 9-5, 7 days a week.*

New London

Spring Ledge Farm
Greg Berger
37 Main Street, New London
603-526-6253
greg@springledgefarm.com
www.springledgefarm.com
Spring Ledge commits to growing and selling high quality ornamental plants, vegetables, and fruits in a manner that respects the long term health and well-being of the environment, the land, ourselves, and the community. PYO strawberries and PYO flowers in season. We also source local breads, dairy, meats, and cheese. CSA (vegetable and flower) available. *Find Them: At the farm, open 7 days Easter to Christmas; Winter market at the farm Fridays 1-5:30pm & Sat. 10am-1pm January- March.*

Pittsfield

Appleview Orchard
Dennis Straight
1266 Upper City Road, Pittsfield
603-435-3553
apples@applevieworchard.com
www.applevieworchard.com
Primary fruit is apples but they also supply peaches, pears, apricots, cherries, blueberries, raspberries, and strawberries. Seasonally, they make homemade apple fritters, apple pies, mini apple pies, an assortment of whoopie pies, and cider. From May through November they operate an ice cream and gift shop with many NH items including jams, jellies and dips. They have farm-friendly animals and a bounce house and playground. They offer free weekend hayrides and field trips by appointment. *Find Them: At the farm. Hours vary by season. Open Friday-Sunday, Mid-May through end of June. Open daily July-October. Open weekends in November.*

Autumnview Farm
Bob Perkins
1010 Upper City Road, Pittsfield
603-435-5503
autumnviewfarm@hotmail.com
Wholesale and retail berries, pears, peaches, beets, potatoes, carrots, eggplant, squashes, pumpkins, zucchini, tomatoes, cucumbers, peppers, sweet corn, turnips, and cherry tomatoes.*Find Them: At your local Whole Foods, Hannafords, local schools, and Danis Market.*

Journey's End Maple Farm
Marty Boisvert
295 Loudon Road, Pittsfield
603-435-5127
martyboisvert295@gmail.com
www.journeysendmaplefarm.com
Family run maple farm that sits on 40 acres of sweet maple trees. What started out years ago as a backyard hobby for owner Marty and his father, has now turned into a passion for making the finest NH Maple Syrup. Products include maple syrup, maple cream and granulated maple sugar as well as maple sugar coated nuts, maple candy, maple cotton candy, and popcorn. *Find Them: At our sugar house, shipped to your location, at the Barnstead Farmers Market, local craft shows, and at Danis Market in Pittsfield.*

Salisbury

North of Concord Farm
Lorna Carlisle & Ray Deary
77 Old Turnpike Road, Salisbury
603-648-6183
www.northofconcordfarm.com
Wide variety of vegetables and berries; cage-free eggs and baked goods are also available. Not certified organic but they use mostly organic practices. *Find Them: At the farm. Main season is June-September.*

Over The Hill Farm
Helen Binette
551 South Road, Salisbury
phone 603-648-2156
Helenb46@tds.net
We grow many of our fruits and vegetables that are use to make jams and jellies as well as relishes. I usually have about 26 different flavors of jams and 5 different relishes. *Find Them: at the Salisbury Farmers Market and many craft fairs throughout the year.*

Two Pines Farm
Mike Stromsnes
452 South Road
Salisbury, NH 03268
mike@twopinesnh.com
www.twopinesnh.com
We grow synthetic-free tomatoes, bell peppers, pickling and slicing cucumbers, zucchini, summer squash, garlic, shallots, spinach, radish, lettuce, kale, chard, carrots, peas, green beans, and eggplant, among other things, as well as a small selection of herbs and cut flowers. *Find us at the Salisbury Farmers Market on Mondays and at our farmstand on Saturdays and Sundays (starts June 29).*

Sutton

Cascade Brook Farm
Ed and Cindy Canane
96 Baker Road, North Sutton
603-496-7470
info@cascadebrookfarm.com
www.cascadebrookfarm.com
100% grass-fed Angus cattle operation. The cattle receive no hormones, medications, or drugs. Individual/group tours are available by appointment. They offer Black Angus beef and Berkshire Pork by the side, to order. *Find Them: At the farm and Concord summer and winter farmers' markets.*

Food and Art in the Village

A Market Comes to Warner

Warner Public Market was created by a group of six people from diverse backgrounds in farming, art, healing and more. Through their shared goals, they have worked to create a unique space that celebrates all of the beauty that Merrimack County has to offer.

From the array of fresh and frozen local foods to the myriad arts and apothecary items, diversity is embraced at Warner Public Market.

Everywhere you look, your eyes fall on something beautiful, whether it's a bunch of locally-grown radishes, a piece of pottery, or a smiling face.

This is a space for people to come together and enjoy the culture of small town New Hampshire.

Warner Public Market is about more than their product lines.

Through educational programming and workshops, they want to inspire everyone with skills and projects that help creative minds thrive. They open their doors to professors, artists, writers, vintners, brewers, potters, and more to share knowledge and experience.

Those who visit the market almost always leave having learned something new. That is due in large part to the knowledgeable staff. They bring in products they know and trust, but also work hard to research and learn about new makers and growers. Many times, the store owners are the ones who made the piece of art or grew the produce. The beauty of opening a local food and art market with a bunch of farmers and artists is that they know what they are doing and are happy to share it with others.

They are also working to create a community within local businesses by working with them rather than creating a competitive environment. They communicate openly and often with their friends at Kearsarge Food Hub and they design collaborative projects with other businesses on Main Street in Warner. This creates a community atmosphere that makes every customer feel as though they are amongst friends, because they are.

WARNER PUBLIC MARKET

FOOD AND ART IN THE VILLAGE

Local food, beer and wine
Art, gifts and apothecary
Workshops and events

19 East Main St, Warner NH
www.warnerpublicmarket.com

Wed | Thurs | Fri 1-7pm
Weekends 10-4pm

A Food Hub Comes to Merrimack County

Meet the Kearsarge Food Hub

The Sweet Beets were first inspired to contribute to a restorative local food system in the Kearsarge area through their connections to some of the foundational family farms in the area, such as Kearsarge Gore Farm in Warner and Greenhill Collective in Sutton. Through these friendships and other life experiences, they were able to explore the food system, and come to a mutual understanding that food production and consumption are powerful levers that can be used to address so many issues facing communities today.

Healthy food brings healthier land, minds, and bodies which will then contribute to a stronger, healthier world for all.

Kearsarge Food Hub

Kearsarge Food Hub is a nonprofit that strives to build a stronger community through service. This means that they are committed to community development, outreach, and education. They work with schools in the area to teach and talk about local food production and the importance of local farming. They also work with other organizations to plan and execute community events that bring people together around common interests and goals. To further their goals, they plan to utilize a community room that is opening this summer at 11 West Main St. to host gatherings and share information.

Sweet Beet Market

Sweet Beet market started as a seasonal, roadside farm stand but over the last few years the crew has worked hard to create a beautiful, year-round market at 11 West Main St. in Bradford, NH. Sweet Beet Market works with local growers and producers to supply customers with a myriad of products from fresh produce and local cheese, to handcrafted jewelry.
Sweet Beet Market is open Wednesday - Friday 9 am - 6 pm, Saturday - Sunday 9 am - 5 pm.

This building, owned by Unless, LLC, is a collaborative space that has become home to many emerging businesses in Bradford, including The Village Café and Evergreen Healing Arts!

Sweet Beet Farm

Farming is about a lot more than the production of food. It's also about reconnecting with the environment and learning how to work sustainably with the land. That is why Sweet Beet Farm was created, to research the most sustainable methods of working with the land to grow the most nutritious food possible. Sweet Beet Farm is a research driven project that aims to contribute to a local knowledge store of how to grow food while also nurturing the land. They are open and transparent about their process, aiming to offer the farm as a resource for learning about environmentally sustainable food production through best practices such as cover cropping and crop rotation.

To find out more about what the crew is doing, visit http://www.kearsarge-foodhub.org/
Stop by Sweet Beet Market at 11 West Main St. Bradford, NH
or follow them on Facebook and Instagram!

We are community supporters. We are farmer advocates. We are stewards of the land.

Greenhill Farm
Ben Dobrowski
greenhillfarmerben@gmail.com
Certified organic small family farm producing vegetables, fruits, herbs, mushrooms, value-added products, and pastured pork. They are 100% off-grid solar-powered. CSA available. *Find Them: At Lebanon Farmers' Market, Warner Farmers' Market, Warner Public Market, Sweet Beet Market, and Spring Ledge Farm.*

Muster Field Farm
Steve Paquin
Harvey Road, North Sutton
603-927-4276
musterfield@tds.net
www.musterfieldfarm.com
Active historic farm museum. Preserved farm buildings and implements are on display. Extensive gardens supply their farm stand with mixed vegetables, flowers, and apples. *Find Them: At the farm June-October, daily from noon-6.*

Warner

Beaver Meadowbrook Farm
Don & Barbara Lassonde
402 Route 103 East, Warner
603-456-6052
DonLass@aol.com
High quality, award-winning pure maple syrup, carefully made in their sugar house. Syrup sold year-round. Visitors welcome, especially during the maple season. *Find Them: At the farm year-round, please call first.*

Courser Farm
Gerald Courser
374 Schoodac Road, Warner
603-456-3521
Established family farm offering seasonal vegetables, including sweet corn, summer squash, cucumbers, maple syrup (by order), and pumpkins (fall). *Find Them: At the farm and Warner Farmers' Market.*

Courser Meadows
Jenny & Sadie Courser
163 Connors Mill Road, Warner
603-456-2164
coursermeadows@gmail.com
www.coursermeadows.com
Mother/daughter run farm where all livestock are raised on rotational pasture. We offer 100% grass-fed raw milk, yogurt, beef and lamb. We also have pasture-raised pork and poultry that are supplemented with certified-organic feed, as well as free-range eggs. Other products we carry include maple syrup, heirloom cornmeal, and whole wheat and rye flours. At various times we have heifers and piglets for sale. *Find them: At the farm store 8 a.m.- 8 p.m., 7 days/week, year-round.*

Blue Moon Berry Farm
Jan Guliotti
195 Waldron Hill Road, Warner
603-456-3144
This second generation family farm offers a wide variety of organically grown vegetables, along with an assortment of cut flowers and PYO fruit. Blueberries, apples, currants, tomatoes, cucumbers, broccoli, kale, cucumbers, and other varieties of vegetables. *Find Them: At the farm 7 days a week 8-8, Mid-July through the end of October.*

Kearsarge Gore Farm
Robert Bower
173 Gore Road, Warner
603-456-2319
kgfarm@tds.net
www.teamkgf.com
Certified-organic family-farm producing vegetables, herbs, garlic, cut flowers, maple syrup, pasture-raised lamb, beef and pork since 1985. Their vegetables are found at Warner Public Market in Warner, Local Harvest CSA, the Concord Food Coop, and at Sweet Beet Market in Bradford. *Find Them: At Warner Farmers' Market, Concord Farmers' Market, Henniker Farmers' Market, and at the farm (call ahead).*

Vegetable Ranch LLC
Larry Pletcher
443 Kearsarge Mountain Road, Warner
603-496-6391
Vegetableranch@gmail.com
www.vegetableranch.com
Growing over 40 different certified organic vegetables on its fields in Warner. We also raise certified organic free range chickens and eggs. CSAs available. *Find Them: At Concord Farmers' Market, or stop by the farm in Warner any day 10-4.*

Yankee Farmer's Market
Brian & Keira Farmer
360 Route 103 East, Warner
603-456-2833
yankeefarmersmarket@gmail.com
www.yankeefarmersmarket.com
Bison farm raising and distributing buffalo meat, grass-fed beef, pastured pork, free-range chicken & turkey, lamb, venison, and elk. Individual cuts and meat packages available for retail and wholesale. Dairy, eggs, cheese, and other specialty foods available at our farm store. *Find Them: At the farm. Open year-round.*

Webster

Bokaja Farm
Bobby Drown Jr.
603-648-2520 or 603-470-6276
Local turkeys, various sizes.
Find Them: Call for details.

Coffin Cellars Winery
Jamie Austin
1224 Battle Street, Webster
603-731-4563
coffincellarswinery@gmail.com
www.coffincellarswinery.wix.com
A family-owned winery run by Peter Austin and his son, Jamie. Specializing in fruit & berry wines made with locally grown fruit whenever possible. *Find Them: At the winery and many independent stores in the Concord and Lakes Region areas.*

Milkcan Corner Farm
Lisha Kimball
45 Mutton Road, Webster
603-648-2268
kimball@tds.net
Organically grown food and 400 registered varieties of field grown daylilies. PYO raspberries, blueberries, cherries, and red and black currants. *Find Them: At the farm, 1st week of July-end of September, 7 days a week sunup to sundown.*

Roberts Greenhouse & Nursery
Sue Roberts
1020 Long Street, Webster
603-648-2142
www.robertsgreenhouse.net
Diversified small family farm dedicated to sustainable practices and local farming. It is their intention to teach by example and provide education in animal husbandry, plant awareness, recycling, refurbishing, and creativity. We offer bedding plants, trees, shrubs, vegetable plants, and starter sets; fresh cut flowers year-round; homegrown beef, seasonal fruits, and vegetables. *Find Them: At the farm, call for seasonal hours.*

Warner River Produce
Jim Ramanek
119 Dustin Road, Webster
603-491-4203
warnerriverproduce@gmail.com
www.localharvest.org/warner-river-produce-M49431
Vegetables, tree fruits, berries, raw honey, garlic, ginger, eggs, spring transplants (herb, flower and vegetable), fresh and dried culinary and medicinal herbs, shiitake mushrooms and rhubarb. Farmers' Market CSAs available. *Find Them: At Boulder Farm Stand in Hopkinton 3-6 pm and select farmers' markets. See website for more details.*

Webster Ridge Farm
Mary Sussman
1482 Pleasant Street, Webster
603-648-2595
wrlg@websterridge.com
Humane and naturally-raised poultry, beef, pork, and lamb as well as Mary's very special canned goods--jams, pickles, condiments, and more. Meat is available in retail, bulk, and CSA portions. Packages, gift baskets, and samplers available. Meat CSA available. See website for more details. *Find Them: At the farm and area farmers' markets.*

Did We Miss Your Farm?

Please contact us at 223-6020 or localfood@merrimackccd.org
We can include you in the 2020 edition.

Merrimack County Farmers' Markets

Canterbury
Wednesdays, 4-6:30 pm
June 5th-October 2nd,
Elkins Library, 9 Center Rd.

Concord
Summer: Saturdays 8:30-12
May 4th-October 25th,
Capitol Street, Downtown Concord.

Winter: Saturdays, 10-1 pm.
1st week of November through mid-April
Eagle Square

Satrdays 10-1:30 pm
1st week of November through mid-April
Cole Gardens, 430 Loudon Rd.

Contoocook
Summer: Saturdays, 9-12pm.
June-October at the Train Depot.

Winter: Saturdays, 10-1pm.
1st week of November-May.
The Town Hall.

Franklin
Tuesdays, 3-6pm.
June 25th-September 24th,
New Location! Marceau Park - Central Street, Franklin

Henniker
Thursdays, 4-7pm.
June-October.
Henniker Community Park, 57 Main St.

Penacook
Mondays 4-6:30
June 17th-Sept 30 (except for July 1 and Sept. 2)
95-97 Village St, Penacook, NH

Salisbury
Mondays, 3-6pm
June-September
Town Hall, 645 Old Turnpike Rd.

Warner
Saturdays, 9am-1pm.
May 18th-November.
5 East Main Street.

Wilmot
Saturdays 9am-12pm
June 22nd-Sept. 28
9 Kearsarge Valley Rd

Urban Conservation in Merrimack County

Growing Food for Children and Families

In 2019, the Merrimack County Conservation District was awarded an Urban Agriculture Conservation Grant from the National Association of Conservation Districts. Through this grant, MCCD is working with many local community and school gardens to grow food and learn about agriculture. MCCD also plans on a series of Organic Lawn Care workshops in conjunction with the Northeast Organic Farming Association of NH and a stormwater awareness campaign later in 2019 through 2020. For now, MCCD has been working with community and school gardens in Franklin, Boscawen, Penacook, and Concord growing food and cultivating a connection to the land and our food.

"As Americans continue to move to urban areas, conservation districts are adapting to serve new landscapes," National Association of Conservation Districts President Brent Van Dyke said. "A majority of conservation districts provide urban technical assistance, and as a result, are developing innovative and impactful solutions for urban agriculture."

The projects funded in this third funding cycle will help urban farmers, community gardens, schools and other community partnerships implement conservation practices to support local food production and opportunities for education and stewardship.

"From farmland to a vacant lot – every acre counts in the conservation puzzle," Van Dyke said. "Conservation districts are creating opportunities to assist landowners regardless of landscape, and these grants will help our folks better educate and engage communities to become more involved in the conservation movement."

In Merrimack County, MCCD has partnered with the RSVP (Retired and Senior Volunteer) Program to revitalize raised beds and work with local youth as they grow tomatoes, eggplants, peppers, swiss

chard, salad greens, onions, herbs, and many more vegetables for food insecure children and families. MCCD is working with the Keene State College created curriculum Early Sprouts to educate children and their families about the importance of healthy food not just for our bodies but for the environment as well. Through this project, MCCD also hosted a container gardening workshop for families and has started a teaching garden at the Merrimack County Department of Corrections.

Thank you to our Sponsors:

Conserving Natural Resources for Our Future

National Association of Conservation Districts

509 Capitol Court, NE
Washington, DC 20002-4937
(202) 547-6223
info@nacdnet.org

SUPPORTING NH'S FARMERS Organic GARDENERS NOFA-NH

84 Silk Farm Road
Concord, NH 03301
(603) 224-5022
info@nofanh.org

Retired and Senior Volunteer Program

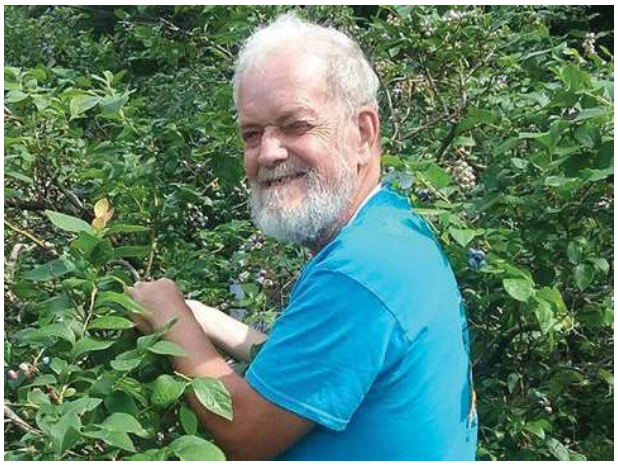
An affiliate of the

Friends Program
FOUR PROGRAMS - ONE MISSION

202 North State Street
Concord, NH 03301
1-603-228-0139
rsvp@friendsprogram.org

Projects like this would not be possible without volunteers or the initial funding from the National Association of Conservation Districts. Would you like to join our efforts? Consider volunteering today to help with gardens, gleaning, and other conservation efforts throughout Merrimack County.

Merrimack County Gleaning Program



Gleaning is the act of collecting excess food from area farms, farmers' markets and gardens and donating them to local charitable organizations. In 2018, Merrimack County gleaned a total of 44,140 pounds of fresh food from local farms, over 7,000 pounds more than in 2017. With many food insecure families in NH (around 140,000), NH Gleans helps increase access to healthy foods and connect people to their local farms.

MCCD donates gleaned items to a variety of food pantries throughout Merrimack County, along with soup kitchens, homeless shelters, community suppers, and schools. MCCD is committed to reinforcing the importance of a healthy diet across all socio-economic lines and continuing to increase accessibility of fresh foods throughout our communities.

Throughout the summer and fall, MCCD is joined by numerous volunteers throughout the area to harvest crops from participating local farms. Many of these volunteers come from the Retired and Senior Volunteer Program (RSVP) thanks to the program's focus on supporting community gardens and gleaning across New Hampshire. MCCD could not accomplish this without the generous help from its volunteers throughout Merrimack County and the continued partnership with local farms in the area.

To learn more about gleaning in your community and how to get involved visit www.nhgleans.org or contact MCCD at (603) 223-6020 or localfood@merrimackccd.org. Volunteering is easy, simply fill out the forms at nhgleans.org and join Merrimack County at the next glean!

A big thank you to all the farms in Merrimack County that supported NH Gleans in 2018:

Todd's Sugar Works, Belmont
Sweet Beet Market, Bradford
Hackleboro Orchard, Canterbury
Carter Hill Orchard, Concord
Lewis Farm, Concord
Gould Hill Farm, Contoocook
Grounding Stone Farm, Contoocook
Work Song Farm, Contoocook
Derrick LaBranche Farm, Dunbarton
LaValley Farm, Hooksett
Pearl and Sons Farm, Loudon
Picnic Rock Farm, Meredith
Spring Ledge Farm, New London
Found Well Farm, Pembroke
Night Farm, Rye
Muster Field Farm, Sutton
Warner River Produce, Webster

Thank you for your continued support

Support Our Programs

Please consider sponsoring our local food programming or making a tax deductible donation.
Visit www.merrimackccd.org for details or call 223-6020 for more information.
MCCD thanks you for your support.

“There is no exercise better for the heart than reaching down and lifting people up.”

– John Holmes

At the Merrimack, we seek to lighten burdens by supporting causes and organizations that make our community a better place to live.

EQUAL HOUSING LENDER

Member FDIC

MERRIMACK COUNTY SAVINGS BANK 150th ANNIVERSARY 1867 2017

MERRIMACK COUNTY SAVINGS BANK

800.541.0006 themerrimack.com