



## EDIBLE EVENTS

### **June 19th - October 30th - Local Chef Cooking Demos**

The Farmers' Market at Harvard  
Every Tuesday, 1:00 p.m. – 2 p.m.  
Chefs will highlight market produce and provide free samples of their dishes. For more information visit [www.dining.harvard.edu/flp/ag\\_market.html](http://www.dining.harvard.edu/flp/ag_market.html) or e-mail [farmersmarket@harvard.edu](mailto:farmersmarket@harvard.edu).

### **July 21st, August 18th and September 15th - Volunteer at Powisset Farm Fields, Powisset Farm, Dover**

2:00 p.m. – 5 p.m.  
Visit the newest Community Supported Agriculture Farm owned by the Trustees of the Reservation. Gather for a farm tour, learn about its changing history, meet our pigs, and then get dirty by joining us in the fields. Free to the public. For more information call 508-785-0339.

### **August 4th – The Humble Clam**

Woodman's of Essex, 121 Main Street, Essex.  
3:30 p.m. – 4:00 p.m.  
Food historian and regional nutritionist, Joe Carlin will share a brief history of the humble clam and how it became a culinary icon in Massachusetts. Event sponsored by Essex Heritage Explorers.  
Members free, \$7.00 for non-members.  
Reservation required. For more information or reservation visit [www.essexheritage.org](http://www.essexheritage.org) or call 978-740-0444.

### **August 10th – 12th – Northeast Organic Farming Association's Summer Conference and Celebration of Sustainable Living**

Hampshire College in Amherst, MA.  
Keynote speakers to include Bill McKibben and Hazel Henderson.  
Dorm rooms, camping and wholesome organic meals with vegetarian and meat options are available at reasonable rates. Visit [www.nofamass.org](http://www.nofamass.org) or call Julie Rawson at (978) 355-2853 or e-mail [julie@nofamass.org](mailto:julie@nofamass.org).

NOFA is a non-profit organization of nearly 4,000 farmers, gardeners and consumers working to educate members and the general public about the benefits of a local organic food system based on complete cycles, natural materials and minimal waste for the health of individual beings, communities and the living planet. NOFA encompasses Connecticut, Massachusetts, New Hampshire, New Jersey, New York, Rhode Island and Vermont.

### **August 11th - BOSTON'S 2ND ANNUAL Tour de Farm BIKE TOUR**

9:00 a.m. – 1:00 p.m.  
Join Farm Aid and Boston-area cycling and farming organizations for the 2nd annual Tour de Farm bike tour.

The Tour de Farm will showcase innovative urban farms and food projects that are strengthening Boston's local and sustainable food system. The Tour de Farm is a free event and all are welcome. The tour will offer a shorter option for less experienced or younger riders of approximately 15 miles of mainly flat terrain. The longer of the two loops, approximately 25 miles, includes some moderate hills. The ride will start and finish at Boston's Franklin Park. Pre-registration is required. For more information about the Tour de Farm and to pre-register, contact Mark Smith at Farm Aid, 617-354-2922, or via email to [mark@farmaid.org](mailto:mark@farmaid.org).

### **August 15th – “Celebrating Summer’s Bounty” Fundraiser co-hosted by Chef Didi Emmons and the Federation of Massachusetts Farmers’ Markets to benefit area farmers’ markets**

The event will be held this year at Emmons' new culinary home base, the Haley House Bakery Café at 12 Dade Street in Dudley Square, Roxbury (ample free parking available, also accessible via the Silver Line).  
For \$60 per person (\$75 with wine) diners will enjoy four courses of innovative and delicious vegetarian cuisine, prepared with care using ingredients from Massachusetts farms. For more information and to purchase tickets, please e-mail [martha@massfarmersmarkets.org](mailto:martha@massfarmersmarkets.org) or call (781) 893-8222.

### **August 19th - Mushroom Hunting**

10 a.m. - 2:30 p.m.  
The Bradley Estate, Canton 781-255-1996.  
Join members of the Boston Mycological Club as we search for mushrooms in the woods and learn to identify them. Free to the public. No registration required.  
For more information call Marcia Jacob at 617-471-1093.

### **September 8th - Pickling with Salt with Hawthorne Valley's Seth Travins**

10 a.m. – 12 p.m.  
Learn how to create delicious, nutritious pickles through the wonder of lacto-fermentation. Lacto-fermentation is the original and a healthy way of making pickles, sauerkraut, kimchee, and many other traditional foods. Seth Travin has made sauerkraut for over 9 years at Hawthorne Valley Farm and sells to the Berkshire Mountain Coop. You will make and take home pickles & sauerkraut using organic veggies (bring 'em along!). Seth runs the Sauerkraut Cellar at Hawthorne Valley Biodynamic Farm. Workshop will be held in Great Barrington, MA.  
NOFA Members: \$28 Non-members: \$32.  
For registration and more information visit [www.nofamass.org](http://www.nofamass.org) or contact Tom at 781-894-4358 or at [seedpotato@yahoo.com](mailto:seedpotato@yahoo.com).