

DIRECTORY OF ADVERTISERS

ALCHEMY JUICE BAR CAFÉ AND GROWING GREEN CO-OP

The Growing Green Co-op is Connecticut's resource for sustainable living. Its eco-friendly space is located in Hartford next to the Green Vibration Alchemy Cafe and Eco-Boutique. It serves as a community space and a distribution point for statewide delivery of sustainable goods and services. The co-op is designed to build the local economy by: promoting "green" businesses, offering educational earth-based programs for families, and sponsoring community events (yoga, free films, how-to classes), a year-round farmers' market, and a weekly food-buying club. Please contact Imani for membership information. 203 New Britain Ave, Hartford; 860.983.5376; imani@thegreenvibration.com; www.alchemycafe.com; www.growinggreencoop.com

BANTAM BREAD COMPANY

Road-savvy and renowned food writers Jane and Michael Stern have called this gem "one of the 10 best bakeries in America," according to epicurious.com. Niles and Amanda Golovin and family have been making superlative artisan breads and pastries from their tiny bakery in the heart of Bantam since 1997. 853 Bantam Rd (Rte 202), Bantam; Wed–Sun 8 am–5:30 pm; 860.567.2737; bantambread@optonline.net

BARE BEANS ORGANIC COFFEE ROASTERS

Using eco-friendly roasting equipment and optional biodegradable coffee packaging, Bare Beans offers the best organic and fair trade specialty coffees and blends of whole bean coffee to both the wholesale and retail markets. Fresh small batch roasted whole bean coffee will be available at New Haven's City Seed Farmers' Markets and at the Weston Farmers' Markets on Saturday mornings. Bare Beans Coffee is also available from our retail location and online store. For more information, please contact owner Mark Orintas. 14 East Grand Ave, New Haven; 203.468.5292; mark@barebeanscoffee.com; www.barebeanscoffee.com

BISHOP'S ORCHARDS FARM MARKET AND WINERY

Since 1871, six generations of Bishop's have been serving Connecticut with the best possible farm products. Bishop's Orchards Farm Market is open year-round and is a destination for the area's finest food and wholesome family fun. Every season The Bishop Family offers new and traditional foods and experiences. From the large retail farm market to their Pick Your Own Fruit program (June through October) to their winery that offers tastings seven days a week, Bishop's is the perfect destination for people of all ages. 1355 Boston Post Rd, Guilford; Open 7 days; 203.453.2338; www.bishopsorchards.com

BLU GRILL

A worldly grill supporting the tradition of local farms and food artisans, Blu Grill offers a fresh, local, organic menu following the seasons with a mix of New England sensibility and New York sophistication. Please join us to discover local origins and global flavors at lunch, dinner, and weekend brunch. 14 North Main St, Kent; 860.927.1881; info@theblugrill.com; www.theblugrill.com

BLUMENTHAL & DONAHUE INSURANCE AGENCY

With over 35 years specializing in farm, agricultural, and food-related insurance coverage, Blumenthal & Donahue are licensed in CT, MA, RI, and VT. They represent the Litchfield, CT based Litchfield Mutual Fire Insurance Company / State Auto Insurance Company which has provided farm and other specialty lines of insurance for 175 years and is known for its commonsense approach in covering the insurance requirements of its clients. Customer service is the hallmark of Blumenthal & Donahue. Please contact Bernie Blumenthal, Dan Donahue, or Stephen Donahue. 800.554.8049, 877.267.8323, or 877.344.8882; ddonahue01@comcast.net; www.bludon.com

BOXCAR CANTINA

Specializing in northern New Mexican food, we naturally have to import some of our ingredients, but fresh is best. That is why we want to partner with local farmers and producers to put the freshest possible food on our customers' plates. If you're a farmer, let's talk about crop planning for long-term partnerships. If you appreciate fresh food from the Southwest, please come and taste the difference of northern New Mexican fare.

Lunch: Mon–Fri 11:30 am–3 pm; dinner: Mon–Thur 5:30–9:30 pm, Fri & Sat 5:30–10:30 pm, Sun 4:30–9 pm; 44 Old Field Point Rd, Greenwich; 203.661.4774; www.boxcarcantina.com

BUY CT GROWN

Buy CT Grown and BuyCTGrown.com are a project of CitySeed and the Buy CT Grown Advisory Committee. Launched in 2007 with seed funding from the CT Department of Agriculture, Buy CT Grown connects consumers with locally grown food and farm products through BuyCTGrown.com, while promoting farm viability by providing a comprehensive marketing resource for Connecticut farms. Buy CT Grown also links Connecticut's food and agricultural community, including farmers, consumers, restaurants, and retailers, to celebrate and promote Connecticut grown farm products. 203.773.3736; www.buyctgrown.com

CONNECTICUT FARM TO TABLE HARVEST CELEBRATION

Every day, chefs around Connecticut work directly with farmers to bring high-quality fresh foods from the farm to your plate. Connecticut Public Broadcasting Network (CPTV and WNPR) is celebrating this connection with the *Farm to Table Harvest Celebration*. This event will be held in October with the time and place to be determined soon. Savor the culinary talents of Connecticut's top chefs who share our passion for locally grown ingredients and exquisite wines. For more information or to get involved, contact: Amy Williamson at 860.275.7540

CONNECTICUT GROWN

The Connecticut Grown Program is an ongoing initiative to increase the demand for Connecticut products from within and from outside the region; increase sales and value of Connecticut products; increase farm product profitability; increase farm numbers and production to ensure equilibrium supply and demand, diversification of farm products, and

farm use capabilities; increase visibility of Connecticut products via the "Connecticut Grown" logo; and to improve and provide quality assurance and educate the consumer at large. Please contact the Department of Agriculture Marketing and Technology Bureau for information on collateral materials and grant opportunities. 860.713.2500, fax 860.713-2514; ctdeptag@po.state.ct.us; www.ctgrown.gov

COUNTY WINE

County Wine and Spirits understands that wine is part of the table. Food, style, place, and occasion all come together when the wine is chosen with care and experience. With decades of experience as a chef, restaurateur, and teacher of wine and food, proprietor Bill Fore oversees a little shop that is very big on attention and personal service. Ten percent case discount on any dozen 750ml bottles; entertainment planning.

178 New Milford Turnpike (Rte 202, halfway between New Milford and Litchfield), New Preston; 860.868.2181

CT NOFA

CT NOFA is the Connecticut chapter of the seven-state Northeast Organic Farming Association. It is an independent, nonprofit organization dedicated to strengthening the practice of ecologically sound farming, gardening, and land care, and to helping consumers have increased access to safe, healthy food. Its membership, conferences, tours, educational events, and celebrations are open to anyone interested in cultivating an organic Connecticut. 203.888.5146; ctnofa@ctnofa.org; www.ctnofa.org; www.organiclandcare.net

ENVIRONMENTAL LEADERSHIP PROGRAM: THE POLITICS OF FOOD CONFERENCE

The Environmental Leadership Program (ELP) nurtures a new generation of leaders characterized by diversity, innovation and effective collaboration. The Politics of Food Conference will engage participants in an exploration of why our food system works as it does, whether it is secure and sustainable, and how it might be reshaped for the future. The conference will enable attendees to make new connections and share information around the common goal of developing visionary, yet practical solutions to local and national food-related challenges. 1609 Connecticut Ave NW, Ste 400, Washington, D.C. 20009; 202.332.3320, fax 202.332.3327; info@elpnet.org; www.elpnet.org

THE FARMER'S COW

The Farmer's Cow milk comes from six Connecticut family-owned farms that do not use artificial growth hormones. Collectively, they milk 2,300 cows and manage 6,000 acres of farmland. Not only is their milk healthy and fresh, it is delicious. Locally produced apple cider is the newest addition to The Farmer's Cow product line. Their cider is all-natural and has no preservatives. 860.642.4600, toll-free 866.355.2697, fax 860.642.1765; farmers@thefarmerscow.com; www.thefarmerscow.com

FRANCINE TAYLOR

A sister company to KBDC [see below], Francine Taylor is an eclectic lifestyle store/interior-design studio located in the newly renovated Old Bantam Firehouse. Clean-lined,

urban style furnishings mix with antiques in a unique, edgy setting. Furniture, home accessories, art, antiques, dishes, glassware, gifts, women's fashion collections, plus a children's boutique—"for the casual chic lifestyle." Watch for ongoing store events including art openings, lifestyle lectures, cooking demonstrations, and more. **828 Bantam Rd (Rte 202), Bantam; 860.567.0007; www.francinetaylor.com**

GOOD NEWS CAFÉ

Cited in the Zagat 2007 Survey of "Top Restaurants in the U.S." and honored for Best American, Best Vegetarian, and Best Desserts Statewide in *Connecticut* magazine's 2007 Readers' Choice Poll. Executive Chef Carole Peck, author of *The Buffet Book*, focuses on farm-fresh, first-quality food, with menus frequently changing to keep current with the best locally grown foods available in each season. The Good News Gallery features exhibitions of original works. Catering is available on and off the premises. **694 Main St South, Woodbury (3 miles north of Exit 15, I-84); lunch and dinner daily except Tues; 203.266.4663; www.good-news-cafe.com**

GOOSE LANE GARDENS

Something special is blooming in Guilford. On the magnificent former location of Wilbur and King, we'd like to welcome you to Goose Lane Gardens—a unique nursery and organic garden supply. With our wide selection of organic and green products, tools, outdoor furniture, and garden gifts, we are here to help you grow. Come meet our friendly staff and bring your questions to our plant experts on duty. Come and we will grow together. Please visit our website for more information. **350 Goose Ln (I-95 Exit 59 turn north), Guilford; 203.458.0088; www.gooselanegardens.com**

GREEN RIVER GALLERY

Green River Gallery is located in a 1775 historic colonial and specializes in 19th and 20th century American art with an emphasis on works by Eric Sloane. Selected early American furniture of the Pilgrim, William and Mary, and Queen Anne periods are on display. Also for sale are bronzes and Navaho weavings. Services provided by GRG are appraisals, consulting, framing, and restoration. **1578 Boston Corners Road, Millerton, NY 12546; Open year-round, Sat 10–5, Sun noon–5, weekdays by appointment; 518.789.3311**

GREYLEDGE FARM

Greyledge Farm specializes in all-natural Black Angus beef for the most discerning palates. Hand-selected and pasture-raised in Connecticut, our cattle produce tender, flavorful, and healthy steaks, tenderloins, and other premium cuts. Though producing grass-fed beef is more costly and requires considerably more work and time, we firmly believe that the results and our customers are well worth the effort. **860.350.3203; www.greyledgefarm.com**

HAIGHT-BROWN VINEYARD

Connecticut's oldest winery was founded in 1975 when Sherman P. Haight Jr. planted the first fine wine grapes in Connecticut. Amy and Courtney Brown purchased the vineyard in 2007 and immediately embarked on renovations and a fresh image. The vineyard produces *vinifera* wines and French hybrid blended wines—Chardonnay, Merlot, Riesling, etc.—as well as seasonal varieties such as Golden Delight, Applecrannie, and Spring Fling. Please visit their website for a full list of offerings, a calendar of events, and the Vineyard Express train schedule. **29 Chestnut Hill Rd (off Rte 118),**

Litchfield; open daily—call for updates; 860.567.4045; haightvineyard@aol.com; www.haightvineyards.com

HGCCONSOIL, LLC

Hidden Garden and ConnSoil, LLC, can help you obtain wetlands permits and avoid wetlands violations. Their services include: wetland assessments and delineations, wetland mitigation and restoration plantings, wetland buffer plantings, and ecological landscape designs. They have served Connecticut and New York since 1986. **P.O. Box 365, Bethlehem, CT 06751; 203.266.5595; fax 203.266.6227; connsoil@att.net**

THE HICKORY STICK BOOKSHOP

We have been serving readers in Litchfield County and the surrounding area for over 50 years. We carry a great selection of titles and have an exceptional children's department, which also includes games and toys. Check out our greeting cards, book accessories, and gift items (including Vera Bradley). Sign up for our mailing list to receive announcements of book signings and special events. We have a knowledgeable, friendly staff that is passionate about books and we gladly wrap gift purchases. **2 Green Hill Rd, Washington Depot; Mon–Sat 9 am–6 pm, Sun 11 am–5 pm; 860.868.0525; book@hickorystickbookshop.com; www.hickorystickbookshop.com**

HOG RIVER JOURNAL

Hog River Journal is an elegant quarterly magazine that explores Connecticut's rich history and cultural heritage. With lively, accessible writing and an array of powerful images, *Hog River Journal* reveals connections between Connecticut's

The advertisement features a photograph of a smiling family—a woman, a young child, and a man—standing in a field with cows in the background. In the foreground, there is a carton of Organic Valley Whole Milk. The text is overlaid on the image.

Local, organic and farmer-owned. As good as it gets.

The Beidlers are one of 146 farm families here in New England who co-own our cooperative.

ORGANIC VALLEY
Family of Farms
NEW ENGLAND PASTURES®

Produced without antibiotics, synthetic hormones or pesticides.

USDA ORGANIC

www.organicvalley.coop

© 2007 Organic Valley Family of Farms

past, present and future. Your teachers called it history; our readers call it one good story after another. Each issue includes in-depth features, a stunning photo essay, profiles of museum collections and historic destinations, and oral histories that give voice to the famous and the ordinary. (To subscribe, or if you're just curious about the story behind our name, visit us at hogriver.org)

HOPKINS VINEYARD

We have been making wine in Connecticut for over 30 years. In the scenic Litchfield Hills, we proudly produce over 11 varieties of award-winning wines from estate-grown grapes. Hopkins Vineyard, a family-owned Connecticut Century Farm, is a delightful place to host your party, wedding, or corporate function. We have a beautifully landscaped area with country stone walls and breathtaking views of the vineyards and Lake Waramaug. For smaller, more intimate indoor events, the Hayloft Wine Bar is also available. Please visit our website for seasonal hours and special events. **25 Hopkins Rd, New Preston; 860.868.7954, fax 860.868.1768; info@hopkinsvineyard.com; www.hopkinsvineyard.com**

INK PUBLISHING

INK is the magazine that aspires to bring you the finest in reading literature combined with superior graphics and thoughtful design. *INK* features in-depth, quality articles written by talented, experienced writers about current local and statewide events. Generous attention is paid to providing visually captivating images of paintings, sculpture, and photography from local museums and galleries, along with interviews and insight. **19 Hagen Rd, Salem, CT 06420; phone/fax 860.887.0397; info@ink-pub.com**

KENT WINE

Kent Wine & Spirit is Litchfield County's premier wine and spirits merchant. Owner Ira Smith, with over 20 years experience in the wine industry, has created a friendly and relaxing environment where customers can find an unsurpassed selection of wines from all corners of the planet. KW&S has long been known for its selection of spirits and ales. For example, at any given time there are 80 single-malt scotches as well as more than 135 types of beers and ales in stock. Every Sat enjoy learning about different wines by sampling them and talking with Ira and his staff. **24 North Main St, Kent; 860.927.3033; askira@kentwine.com; www.kentwine.com**

KBDC—KITCHEN & BATH DESIGN CONSULTANTS

With state-of-the-art showrooms in West Hartford and Bantam, KBDC is one of Connecticut's best-kept secrets. The business, driven by referrals and repeat client contracts, boasts a single-source, design-build/project-management model with a focus on highly functional, aesthetically pleasing, value-driven design solutions. Specializing in kitchen and bath design, KBDC routinely contracts for interior remodeling and additions as part of its scope of work. Consultations are by appointment only. **West Hartford 860.953.1101; Bantam 860.567.9229; www.kbdconsultants.com**

THE LAST GREEN VALLEY

The Quinebaug and Shetucket Rivers Valley National Heritage Corridor is a congressionally designated region whose 35 towns in Connecticut and Massachusetts share a unique heritage. The abundant farmland and forests along the rivers provide a green oasis amid the East Coast's urban sprawl,

leading to the popular nickname "the Last Green Valley." QSHC's mission is to conserve, celebrate, and enhance the significant historical, cultural, and natural resources of the Last Green Valley. To better understand the importance of the region, appreciate its beauty, and see its unique character, visit their website or give them a toll-free call. **866.363.7226; www.thelastgreenvalley.org**

THE MARKET

The Market in Litchfield offers the finest in organic, natural, local, and global-local foods. The centerpiece is an open-air meat and seafood butcher that will cut fresh, sustainable fish or organic/natural meats to order. Their kitchen staff produces an extensive salad bar, hot soups, made-to-order sandwiches, and hot specials each day. They are proud to have the area's largest selection of Northeastern farmstead artisanal cheeses, along with European classics. They offer off-premise catering as well as meals-to-go. **55 Village Green Plaza, Litchfield; Mon-Sat 7 am-9 pm, Sun 7 am-6 pm; 860-567-1900; themarket_litchfield@yahoo.com**

MEADOW RIDGE FARM LLC

A third-generation dairy farm, located three miles from the picturesque Litchfield Green. Raw cow's milk, fresh eggs, maple syrup, and Cabot cheese are available seven days a week in the farm store. Need hay for your four-legged friends? We have that too. **277 Beach Rd., Litchfield; 860.567.9537; www.meadowridgedairyfarm.com**

NATURE'S GROCER

Located in Tolland County, Nature's Grocer is a natural foods store specializing in organics and natural foods as well as supplements, vitamins, and environmentally friendly household and personal care products. Nature's Grocer has a dedicated wheat-free, gluten-free kitchen serving fresh baked goods and "grab and go" lunches daily. There is also a small seating area for customers to relax and drink freshly brewed coffee or tea. A knowledgeable staff is on hand to help with special dietary needs and concerns. **81 East St at Rte 30 (north from I-84 exit 67, right at Rte 30, on the left), Vernon; 860.870-0020; www.naturesgroceryvernon.com**

NEW LEAF NATURAL FOODS

A unique natural foods store specializing in organic groceries and produce, artisan cheeses, fresh vegetable juices, and personal-care products. We are also a natural pharmacy featuring selected medical-quality nutritional supplements, homeopathic remedies, Chinese herbal tonics, elixirs, and more. A little store with a lot of taste! **New Leaf Natural Foods at Progressive Medicine, 17 Old Barn Rd, Kent; 860.927.1866; www.newleafnaturalfoods.com**

NEW MILFORD HOSPITAL

New Milford Hospital is a regional healthcare provider and a member of the world-renowned New York-Presbyterian Healthcare System. New Milford has an extraordinary tradition of warm and caring personal attention backed by top-notch physicians, world-class technology, and the newest, most advanced diagnostic and treatment options available. Your healthcare team of highly trained physicians, nurses, technicians, and administrators is committed to improving the health and quality of life of those we serve. **21 Elm St, New Milford; 860.355.2611; www.newmilfordhospital.org**

NEW MORNING NATURAL & ORGANIC

Litchfield County's premier center for all things organic: The fresh food counter is stocked daily with natural and organic entrées, soups, and sandwiches. Discover the area's largest selection of fresh organic produce; locally produced milk, eggs, and farmstead cheeses; hormone-free poultry and meats; bulk roasted nuts and grains. A friendly, knowledgeable staff hosts the extensive homeopathic/beauty care department. Please visit our website for upcoming classes and events.

738 Main St South, Middle Quarter Mall (2.5 miles from I-84), Woodbury; Mon-Sat 8 am-7 pm, Sun 10 am-5 pm; 203.263.4868; www.newmorn.com

NEW PRESTON KITCHEN GOODS

From the most humble kitchen workhorse to elegant cookware designs that deserve to (and do) reside in museums, you'll find everything you need to throw together an impressive picnic or prepare and present a gourmet dinner for eight. Marty has assembled a unique resource for aspiring as well as inspired cooks. Stop in for a look, but be prepared to stay awhile.

11 East Shore Rd (Rte 45, two blocks off Rte 202), New Preston; Mon-Sat 10:30 am-5:30 pm, Sun noon-5 pm; 860.868.1264; www.newprestonkitchengoods.com

ORGANIC VALLEY

One Organic Way, La Farge, WI 54639; toll free 888.444.MILK (6455), main line 608.625.2602, fax 608.625.2600; www.organicvalley.coop

OX HOLLOW FARM

At Ox Hollow Farm they take pride in achieving the highest quality pasture-raised, all-natural beef, pork, and chickens available to ensure that your families eat healthy. These animals are raised from birth in the river valleys of Roxbury, CT. You can find Tammy and Mark Maynard at the following farmers markets: Woodbury at Hollow Park, Wed 3-6; Westport, Thur & Sun 10-2; and Ridgefield, Fri. You can also find Ox Hollow products at Maple Bank Farm stand in Roxbury and New Morning Natural and Organic in Woodbury. **203.263.6807 or 860.354.3315; ohf5217@sbcglobal.net**

THE PANTRY

Since 1978 customers have flocked to this combination café, gourmet food, and culinary-supply shop, and for good reason. The food is delicious and the atmosphere is upbeat and fun. It has long been a popular spot for locals and visitors to have lunch or tea, and to pick up gourmet items for entertaining or for dinner or dessert. Proprietor Michael Ackerman and his staff are always very helpful. Exceptional catering is also available. **Titus Rd, Washington Depot; Tues-Sat 10 am-6 pm; 860.868.0258**

PASSIFLORA, TEA ROOM AND HERBAL APOTHECARY

We offer organic, local cuisine to nurture your body and spirit, eat in or take out. We procure from local businesses including Little Women's Kitchen (mom and daughter organic baking team), Planted Feather (bread maker in Colebrook) and Wild Carrot Farm (USDA Organic vegetables at Bristol's Farm in Canton) as well as from our own organic garden. We provide expert advice on nutrition, lifestyle, herbs, body care, and carefully researched products. We also offer, books, local art and jewelry, teapots, cups, and candles. **526 Main St, New Hartford; 860.379.TEAS (8327); www.passifloratea.com**

PETER KIRKILES DESIGN AND FABRICATION

PKDF in Kent CT blends the unique aesthetic of metal and wood to create one-of-a-kind creations and custom kitchens. Mr. Kirkiles holds a MFA in Design from the Cranbrook Academy of Art. His projects often blend his two favorite mediums that nicely compliment one another. Hardwoods including walnut, teak, or elm are paired with metals such as zinc, bronze, copper, stainless steel or even leather to yield a natural beauty that improves with age. Pieces are finished with oil and wax. His art and design objects are also for sale at Weekend Kitchen in Essex CT. peter@pkdf.com; www.pkdf.com

PROGRESSIVE MEDICINE

Bradford Harding, MD, and Meg McMorrow, Lic. Ac. MS, offer you an Integrative Medical Center specializing in comprehensive natural medicine; acupuncture, European and American biological medicine, psychology, nutrition, massage, yoga classes, and more. 17 Old Barn Rd, Kent; 869.927-1855; info@progressivemedicine.com; www.progressivemedicine.com

QUINTESSENTIAL GARDENS AT FORT HILL FARMS

A visitor to the farms, after touring its 70 typical English perennial gardens, declared them to be “quintessential gardens.” Finding a barn foundation 350 feet long and 12 feet high, Kristin thought, “Lavender will survive here,” and planted 1,500 lavender bushes with five feet of drainage beneath. Organic lavender buds for cooking or sachets are always available. Cut-your-own lavender Jul 5–Oct 9. Organic pick-your-own and pre-picked blueberries are available Jul 5–Sep 1. Fort Hill Farms, founded in 1889, is part of The Farmer’s Cow group of family-owned dairy farms, continuing the tradition of saving precious land. 260 Quaddick Rd, Thompson; www.quintessentialgardens.com; www.thefarmerscow.com; www.cornmaze.com

RED BEE STUDIO AND APIARY

Located in Weston, CT, Marina Marchese—designer and beekeeper—creates her collections of products from the beehive. In addition to sumptuous varieties of local artisanal honeys presented exquisitely in apothecary bottles and the purest beeswax candles, Red Bee handcrafts lip balms, herbal salves, and soaps, all made using plant-based ingredients to ensure the finest quality. Honey tastings, educational and how-to classes offered. If you are a purist, Red Bee will be your passion. 203.226.4535; www.redbee.com

REDTWIG GARDEN DESIGN

Redtwig Garden Design combines custom landscape design and environmentally sound practices with native plant materials to help you create a beautiful, biodiverse, and low-maintenance garden. Garden coaching is available from landscape designer Dede DeLaney: AHS, CHS, ELA, APLD, CT NOFA. 860.456.8580; redtwig@sbcglobal.net

RENT THE CHEF.COM

Dan Lestrud is a personal chef specializing in promoting home cooking in this busy modern world. He uses the freshest ingredients and most convenient methods to produce wholesome and sustainable meals. Taking time to understand his clients’ schedules and how they enjoy food, he provides a service that makes them comfortable, relaxed, and satisfied. Other services range from cooking classes for individuals and corporate teams to chocolate fountains and unique

handcrafted pastries from the Connecticut Cookie Company. Chef Lestrud is a graduate of the Culinary Institute of America and a member of the American Culinary Federation. 860.626.1376; dan@rentthechef.com; www.rentthechef.com; www.connecticutcookiecompany.com

THE SACHEM FARMHOUSE BED & BREAKFAST

Overlooking Lake Waramaug, our newly restored 1870 farmhouse offers a tranquil getaway. Our four guestrooms are elegantly decorated with fine antiques, comfortable reading chairs and luxurious beds. Pristine waterfront property is available to those guests choosing to take advantage of all that Lake Waramaug has to offer. Our guests rave about the farmhouse breakfasts and appreciate our choice to use many fine local and organic ingredients, including fresh eggs from our own heritage breed chickens. Jennifer & Jason King, Innkeepers; 15 Hopkins Rd., Warren, CT 06777; 860.868.0359; info@thesachefarmhouse.com; www.thesachefarmhouse.com

SILO AND HUNT HILL FARM TRUST

Hunt Hill Farm Trust is an affiliate of the Smithsonian Institution. Hunt Hill Farm is listed on the National Register of Historic Places. The Henderson Cultural Center is a nonprofit dedicated to preserving the unique history of the land and buildings comprised of two farms dating back to the mid-1700s. Founders Ruth and Skitch Henderson began the Silo Store and Cooking School in 1972 offering gourmet food items, gifts, high-quality cooking supplies, educational toys, and recreational and custom cooking classes. 44 Upland Rd, New Milford; Wed–Sun 10 am–5 pm; 860.355.0300, fax 860.350.5495; info@hunthillfarmtrust.org; www.hunthillfarmtrust.org

SINGLE GOURMET OF EASTERN CT & RI

Do you enjoy dining in interesting restaurants and meeting discerning single adults for stimulating conversation in a small group environment? Single Gourmet is a social dining club offering a safe and comfortable environment for successful, sophisticated singles of all ages. Single Gourmet provides the place and the time but our members make the event. The menus will vary, and laughter, friendship and fun are always in the offering! Please call or visit our website for membership information. 860.535.1919; www.singlegourmet.com/ct

THE SMITHY

The Smithy is dedicated to building a greater sense of community through its seasonal offering of organic produce, cut flowers, fresh herbs, and handicrafts—all raised, grown, or manufactured in Litchfield County. Celebrating the people behind these fine products, it will offer a full calendar of events and activities bringing neighbors closer together and highlighting the rich diversity of talents and organizations in the area. It is now open for the 2008 season. Main St (one block from the light at Rte 202), New Preston; Wed–Mon 10 am–6 pm, (closed Tues); 860.868.9003

STUART FAMILY FARM

The Stuart Family has been raising cattle in Bridgewater, Connecticut since 1929. Today, Deb and Bill Stuart, with sons Will and Christian, specialize in the production of grass-fed beef. Stuart Family Farm is Animal Welfare Approved. It is free of herbicides and pesticides, and the cattle are treated holistically for any illnesses. You can enjoy their beef at the

Elms (Ridgefield) and Boxcar Cantina (Greenwich) or purchase it at Chamomille Natural Foods (Danbury), New Morning (Woodbury), and Thyme and Season (Hamden). Visit the farm stand for a full selection of steaks, roasts, and ground beef. 191 Northrup St, Bridgewater; 860.355-0172; www.stuartfamilyfarm.com

SULLIVAN FARM

Sullivan Farm, a working 19th-century farm, offers educational and vocational programs for the entire community. Naturally grown veggies, honey, jams, pickles, berries, and maple syrup are available; Group Farm Tours and annual Fall and Spring Festivals are offered. 140 Park Ln, New Milford; Mon–Sat 9:30 am–6 pm, Sun noon–6 pm; 860.354.0047

SUSTAINABLE FOOD SYSTEMS

Simply stated, Sustainable Food Systems’ business is to help organizations and institutions make social, ecological, and delicious differences in their business, in their communities, and in our world through the way they think about food. By means of thorough evaluation and investigation, we can determine the level and style of a local and sustainable food program that works best for the customer. We then assist in its implementation through a hands-on, supportive approach. For more information, client list, and testimonials, please visit our website. 203.294.9683; jturenne@sustainablefoodsystems.com; www.sustainablefoodsystems.com

THREE OAKS CHOCOLATIER

Three Oaks Chocolatier makes a variety of delicious confections, including hand-rolled truffles, sea salt caramels, turtles, English toffee, and chocolate-covered orange peels. They also offer s’mores-on-a-stick featuring freshly made marshmallow, chocolate-covered Oreos, and the Three Oaks Bar (a combination of peanut butter, crisped rice, and dark chocolate covered in rich milk chocolate). Three Oaks Chocolatier will create custom-made favors for special occasions, party platters in a variety of sizes, and gorgeous gift boxes. 583 Bantam Rd, Litchfield; Tues, Wed, & Sat 10 am–5 pm, Thur & Fri 10 am–6 pm; 860.567.0392; www.threeoakschocolatier.com

VILLARINA’S PASTA & FINE FOOD

Inspired by Italian neighborhood pasta shops, Villarina’s Pasta and Fine Food in New Milford offers a wide choice of ravioli, pasta, sauces, specialty cheeses, and fresh bread. Soups and freshly frozen home-style dinners answer the needs of those on the go. Sweets by Three Oaks Chocolatier are available along with other specialty items. From party trays to full meals, their catering menu can please a small family or entertain large groups. Owners Bill and Holly think you will agree that they have the best meatballs and sausage links in the area. Lore’s Plaza, 145A Danbury Rd, New Milford; 860.354.4163; villarinash@charter.net

WALDINGFIELD FARM

Founded in 1990 by the Horan brothers, Waldingfield Farm is a certified organic vegetable operation in Washington, CT. Specializing in heirloom tomatoes and salad greens, as well as other staples, Waldingfield Farm is committed to sustainable agriculture and providing high-quality produce and food products to our clients. Waldingfield Farm food products are made locally and use raw materials from the Northeast as

much as possible. Our produce and products can be found in retail stores, restaurants, farmers' markets (Weston, Kent, New Milford, Sandy Hook, New Haven), and at our roadside stand. **24 East St, Washington; 860.868.7270; www.waldingfieldfarm.com**

WEEKEND KITCHEN

An eclectic kitchen shop located along the Connecticut River, Weekend Kitchen strives to offer something different. Owners David and Nancy Smith offer the finest in cookware, the latest gadgets, and small appliances, along with beautiful tableware, linens, gourmet foods, and wine accessories. They feature many local artisans from New England and beyond to bring an unusual mix of design and texture to the shop. Weekend Kitchen offers something for everyone. You need not be a gourmet chef to love Weekend Kitchen. **6 North Main, Essex; Mon-Sat 11 am-5 pm, Sun noon-5 pm; 860.767.1010; www.weekendkitchenct.com**

WELL ON WHEELS

Mary Lawrence offers a personal chef service. She specializes in gourmet vegan cuisine prepared in the comfort of your home, private cooking, raw food lessons, and wellness counseling to help you meet your health goals. If you have a busy schedule, appreciate great food, and want to eat healthier, Well on Wheels is the service for you. Perfect for those who are lactose-intolerant, have food allergies, or follow special diets such as wheat-free, gluten-free, low-fat, or diabetic. Contact her for a free consultation. **860.985.1645; wellonwheels@hotmail.com; www.wellonwheels.com**

WHOLE FOODS MARKET

The world's leading organic and natural foods supermarket now has five locations in Connecticut, with new stores planned for Darien and Fairfield. Whole Foods carries a growing selection of Connecticut-grown produce and other edibles from small foodmakers. It's also your one-stop shop for natural meats, healthy baked goods, organic produce, and nontoxic beauty and cleaning products. **Glastonbury: 55 Wells St; 860.652.9800. Greenwich: 90 East Putnam Ave.; 203.661.0631. West Hartford: 50 Raymond Rd.; 860.523.8500. West Hartford, Bishops Corner: 340 N. Main St; 860.523.7174. Westport: 399 Post Rd. West; 203.227.6858. Daily 8 am-10 pm; www.wholefoodsmarket.com**

WILLIMANTIC FOOD CO-OP

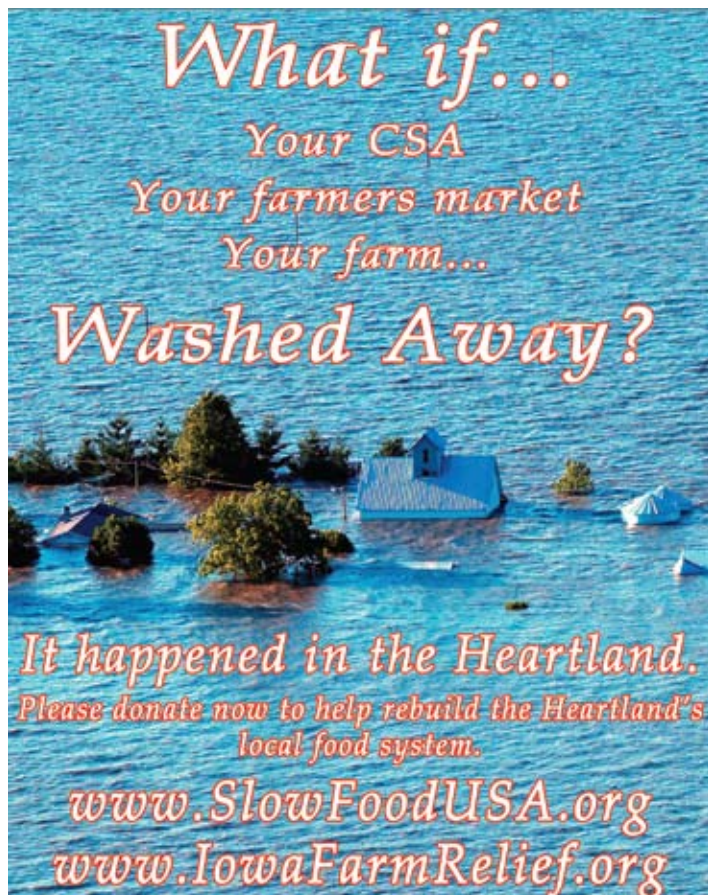
Open to members and non-members alike, the Willimantic Food Co-op has been member-owned and -operated since 1980. It offers a full line of grocery items, including organic and local produce, bulk goods, regional artisan cheese, gluten-free foods, herbs and spices, fairly traded teas and coffees, supplements, body care products, environmentally friendly cleaning supplies, and special orders. When you shop at Willi Food Co-op you join a community in supporting local farmers, producers, and craftspeople. **91 Valley St, Willimantic; Mon-Fri 9 am-8 pm, Sat 9 am-6 pm, Sun 10 am-5 pm; 860.456.3611; www.willimanticfood.coop**

WORKING LANDS ALLIANCE

The Working Lands Alliance is a statewide coalition of over 200 groups joined together to halt the loss of Connecticut's remaining farmland. WLA is focused on public policy and is especially concerned with promoting legislation that will increase the state's commitment to farmland protection and encourage farm viability across the state. WLA is a project of American Farmland Trust. To keep abreast of farmland preservation news, policy efforts, and related events in Connecticut, WLA invites you to formally endorse the coalition and sign up for our *WLA News & Alerts*. **775 Bloomfield Ave., Windsor; 860.683.4230; www.workinglandalliance.org**

WORKING THE LAND

Working the Land: The Story of Connecticut Agriculture premiered April 13, 2007, on CPTV. The 90-minute documentary, a co-production of SimonPure Productions and Connecticut Humanities Council, focuses on the past, present, and future of state farming. The multimedia project also includes a website and an extended-edition DVD. *Working the Land* is produced, written, and directed by Ken Simon, executive producer at SimonPure Productions, which creates documentaries and broadcast television programs, corporate and institutional video, and content-based websites. The program is Simon's 21st program to explore Connecticut history, public policy, and culture. **www.workingtheland.com**



*What if...
Your CSA
Your farmers market
Your farm...
Washed Away?*

*It happened in the Heartland.
Please donate now to help rebuild the Heartland's
local food system.*

*www.SlowFoodUSA.org
www.IowaFarmRelief.org*



**BANTAM
BREAD
COMPANY**

TRADITIONAL HEARTHBAKED BREAD

By Hand • From Scratch • Organic
Lean Breads and Rich Desserts

Sourdoughs • Multi-Grain • Country White • Rye
Semolina • Raisin • Flax & Sunflower • Focaccia
Fruited Pumpernickel • Olive and Rosemary

NEW HOURS
Wednesday through Sunday
8:00 am to 5:30 pm

853 Bantam Road (Route 202)
Top of the Hill • Bantam, CT 06750

860-567-2737 • BantamBread@optonline.net