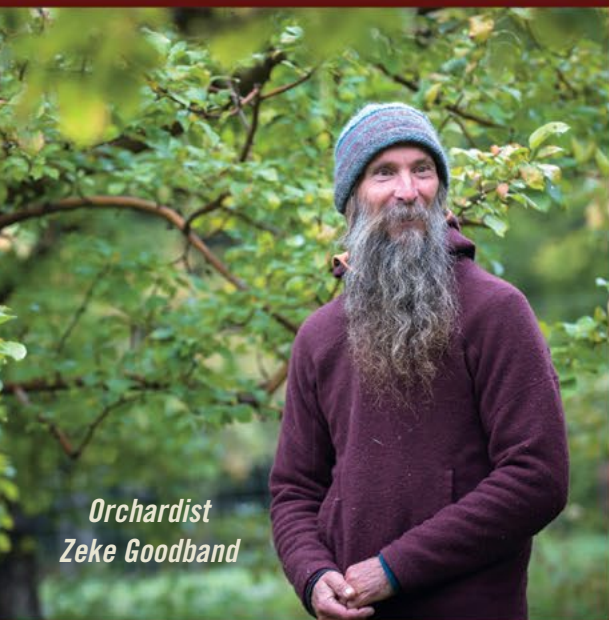
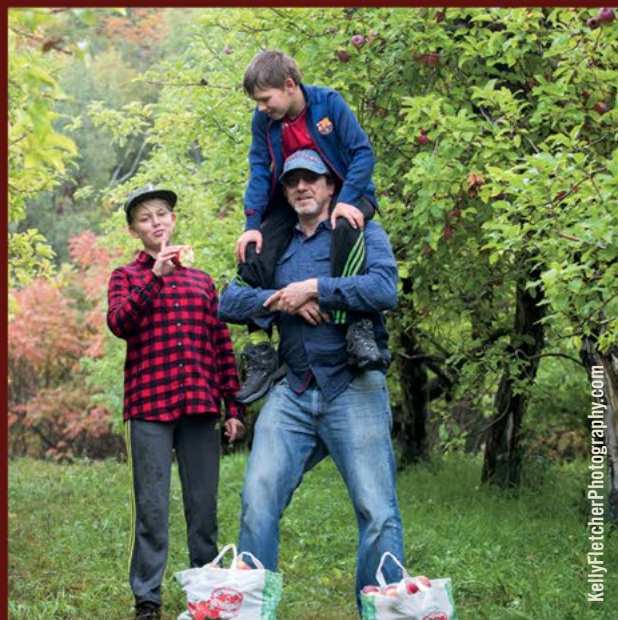


Celebrate Heirloom Apples at Scott Farm!

2017 EVENTS



Orchardist
Zeke Goodband



KellyFletcherPhotography.com



Workshops ... Pick Your Own ... Farm Market
Heirloom Apple Day ... Harvest Dinner
Apple Pies ... CSA Fruit Shares
Heirloom Cider ... Vacation Rentals



SCOTTFARMVERMONT.COM

707 Kipling Rd, Dummerston, Vermont • 802-254-6868
events@scottfarmvermont.com • Open July 15 – November 22



WORKSHOPS

Sun, Aug 20, 10:00–1:00, \$50

Peach Galettes with Pastry Chef Laurel Roberts Johnson

Prepare and roll out dough for delicious peach galettes, with the Queen of Tarts, using just the right recipe and technique to make this rustic free-form tart with our fresh peaches. Take home your tart, dough, and a tote of peaches.

Sat, Sept 9 & Sun, Sept 24 (offered twice)
10:00–2:00, \$50

Introduction to Brewing Beer with Fresh Hops with Master Brewer Thomas Coleman

Visit our hop yard, and learn home brewing techniques for making extract/partial mash beer and evaluating craft brew styles with the former owner of Black River Brewing Co.

Sun, Oct 1, 10:00–12:00, \$50

Introduction to Making Hard Cider with Cider Maker Jason MacArthur

Learn from the co-owner of Whetstone Ciderworks about apple varieties, techniques, equipment, yeast strains, fermentation, bottling and racking for producing this delicious, affordable, easy-to-make elixir at home. Basic cider equipment and fresh cider for fermenting will also be available for sale.

Sat, Oct 21, 10:00–1:00, \$50

Heirloom Apple Pie Workshop with Pastry Chef Laurel Roberts Johnson

Tackle “pie dough anxiety” with the Queen of Tarts! Make flaky pie dough and bake an apple pie with our heirlooms. Take home your pie, dough, and a tote of heirloom baking apples.

Sat, Nov 11, 10:00–1:00, \$50

Holiday Harvest Pie Workshop with Pastry Chef Laurel Roberts Johnson

The Queen of Tarts returns to guide you in making the quintessential holiday pie, with our crisp apples, sweet pears and tart quince poached in cider and honey, all tucked into a flaky pastry crust. Take home your pie, dough, and a mixed tote of apples, pears and quince.

EVENTS

Sat & Sun, Aug 19 & 20;
Sundays, Sept 24 & Oct 1, 10:00, No charge

Orchard Strolls

Join orchardist Zeke Goodband to learn about the history of our heirloom fruits. We'll discuss orchard ecology, how grafting was used to create the orchard, scout for pests and discuss how we manage them. Orchard-related items will be available for purchase in the Farm Market.

Sundays, Sept 17–Oct 15 & Saturdays,
Sept 23–Oct 14, 12:00–4:00, No charge

Hard Cider Tastings

Whetstone Ciderworks of Marlboro, VT, will pour samples, answer questions, and sell their delicious, dry, food-friendly hard ciders--showcasing heirloom and traditional European cider apples, mostly grown at Scott Farm.

Sun, Oct 8, Talk & Apple Tastings
at 10:00, 12:00 & 2:00
Apple Barn. Our treat!

15th Annual Heirloom Apple Day – Talk & Tasting with Orchardist Zeke Goodband

Scott Farm Orchard hosts its annual celebration of heirloom apples, fresh, baked and squeezed! Taste some of our 120 varieties as our orchardist, Zeke, talks about the enlightening history of these unique fruits. Heirloom apples and cider will be available for sale. Whetstone Ciderworks hard cider samples and Rigani Wood-Fired Pizza available.

Sat, Oct 28, 6:00, \$50, Reservations required.

On-the-Farm Heirloom Apple Harvest Dinner

Scott Farm and Vermont Fresh Network co-host our 10th annual 5-course harvest dinner showcasing our heirloom apples and cider, and other local foods prepared by Chef Tristan Toleno of Entera Catering. BYOB. Reserve early – it sells out fast!

FARM MARKET

CSA FRUIT SHARES • PICK-YOUR-OWN APPLES
HEIRLOOM CIDER • THANKSGIVING PIES!

Our Farm Market is open daily July 15 through Nov. 22. Pick-Your-Own apples starts Labor Day weekend into October. Order pies ahead for Thanksgiving, also available in the market.

Pre-register at 802-254-6868, online at
ScottFarmVermont.com/Registration
or events@scottfarmvermont.com

VACATION RENTALS ON THE FARM

Enjoy these activities, or just relax, while staying at our historic rental homes bordering the orchard. Reservations at LandmarkTrustUSA.org.