

SMOKEY HOUSE CENTER FARM AND FOREST PRODUCTS

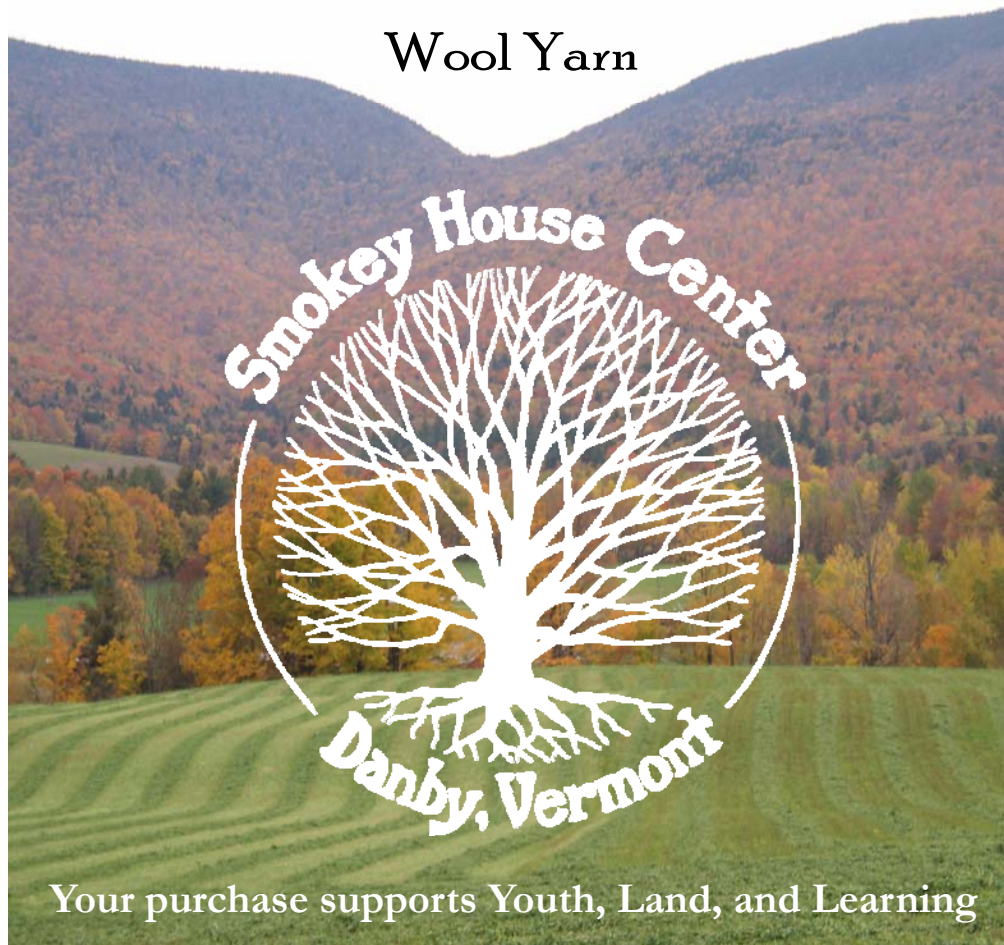
Organic Vegetables and Berries

Grass-Fed and Naturally-Raised Meats

Pure Maple Syrup

Natural Hardwood Charcoal

Wool Yarn



Your purchase supports Youth, Land, and Learning

MADE BY LOCAL STUDENTS...

Smokey House Center's farm and forest products are brought to you by the young people participating in our Youthwork Program. This hands-on, work-based education program engages local teenagers in real farm and forestry work that yields meaningful products for their community.

Since 1974, Smokey House has had two interconnected goals: to practice ecologically sound and economically productive natural resource management *and* to engage local at-risk youth in this work, giving them the tools to become confident and competent adults who assume productive roles in our communities.



Throughout the year, Youthwork students work in small crews guided by skilled adults to grow Christmas trees and organic vegetables, raise and process livestock, tap trees for maple syrup, and market the fruits of their labor to the community. In so doing, they develop problem-solving and communication skills, earn academic credit, and learn the importance of hard work, perseverance, and teamwork.

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**When you purchase a Smokey House product
you support local agriculture *and* provide
meaningful work for local young people.**

FROM OUR FORESTS...

Pure Vermont Maple Syrup

Our maple syrup is as sweet as spring sunshine and known for its unique flavor. We manage our sugarbush for the long-term health of the trees and use wood from our forests to boil the sap. Furthermore, we follow high quality-control standards and use no synthetic ingredients in the production process. Youthwork students are integral to every aspect of maple syrup production—they manage the sugarbush, maintain and clean the sap lines, split firewood, boil the sap, can the syrup, and assure a high quality and delicious product. Our pure Vermont Maple Syrup is available in half pint, pint, quart, half gallon, and gallon containers.



All Natural Charcoal

We make charcoal the old-fashioned way—by burning hardwood logs in a slow burning kiln. Our customers use it primarily for barbeque grilling. Unlike national brands, our charcoal contains no additives and is 100% natural. Charcoal is sold in 5 lb. bags.

Hardwood Milled Lumber

We log and mill small quantities of lumber from youth-managed conserved forestland. Boards of various hardwood species are available.

Christmas Trees and Wreaths

During the holiday season we offer cut-your-own and pre-cut Christmas trees as well as handmade wreaths. Visit us on Danby Mountain Road to pick out a beauty.

*Syrup and charcoal may be delivered with a CSA share, picked up, or shipped.
For further information about any of our forest products, contact our office.*

FROM OUR GARDENS...

Organic Vegetables • Organic Blueberries

Smokey House youthworkers produce our organic vegetables from seed to sale—they start seedlings in the greenhouse, transplant them into the garden, care for the growing plants throughout the season, and harvest, wash, and pack vegetables for customers. While engaged in demanding physical work, students learn about ecological cycles, mathematics, and teamwork.



Our Garden Stewardship

At Smokey House, we strive to be careful stewards of the land. Our vegetables and blueberries are Certified Organic by the Vermont Organic Farmers Association. We use **no** synthetic fertilizers, herbicides, or pesticides on our crops. Instead, we fertilize with compost and cover crops, practice crop rotation, and produce healthy plants which are naturally more resistant to pests. These practices, as well as your decision to buy food locally, reduce the fossil fuel needed to get dinner on your table.

Community-Supported Agriculture at Smokey House

One way we sell Smokey House vegetables, blueberries, and meat is through our Community-Supported Agriculture (CSA) program. Being part of a CSA is a great way to enjoy high-quality, fresh foods while supporting local growers. In a CSA, customers purchase a “share” of a farmer’s harvest in the spring for delivery in the summer and fall. By purchasing a share in the farm, subscribers share in the bounty and risks with the farmer—everyone reaps an abundant tomato harvest in a good tomato season and shares the chance that bell peppers might not be as plentiful in a cooler year.



Organic Vegetable CSA

We grow everything from arugula, broccoli, and corn to zucchini and select varieties for their taste, nutritional value, and ability to grow in our northern climate. Once each week from late May until mid-October (approximately 20 weeks) we harvest and deliver a selection of fresh, in-season vegetables. At Smokey House we plan the garden to produce as much variety as possible each week, given seasonal

constraints. Actual vegetable amounts each week will vary depending on growing conditions. We expect our full share to feed a family of four to five and our single share to feed 1 to 2 adults. For more specific information about what vegetable varieties or quantities to expect in your CSA share, please feel free to contact us.

Organic Blueberry CSA

Our blueberries are incredible—large, plump, sweet and delicious! We harvest them weekly from mid-July through August. Blueberry shareholders are guaranteed 10 quarts of blueberries, over 3-5 weeks. Shares will be available for pickup at Smokey House or delivered to the same sites used for our vegetable shares. We will contact you with the first delivery date when the berries have ripened.



The CSA Order Form offers greater detail about taking part in our Vegetable and Blueberry CSAs, including prices and delivery locations.

Quantities are limited—order early!

Outside of our CSA program, we also sell our vegetables and berries from our farm and at local farmers' markets. Please contact us for details.

FROM OUR PASTURES...

Beef • Lamb • Pork • Chickens • Turkeys • Eggs • Yarn



The students in Smokey House's Youthwork Program raise our livestock from start to finish—they feed and water the animals, herd them to new pastures, clean barns, and manage their health. Through these experiences, they gain valuable personal, academic and workplace skills.

Our Pasture Stewardship

Smokey House cows and sheep are grass-fed, rotationally grazing through pastures; our pigs live in woodlands and fields; and our poultry forages in paddocks and fallow gardens. Our practices minimize fossil fuel consumption and maintain soil fertility, benefiting the animals and the environment!

Our Grass-Fed and Naturally-Raised Meats

When you purchase meat from Smokey House you know how and where the animals were raised *and* can be confident that the meat is healthy for your body. Meat from grass-fed animals is lower in total fat and calories than meat from animals raised on grain *and* it can actually lower your cholesterol levels. While our cows and sheep are grass-fed, all our animals are raised naturally—we use **no** growth hormones and only use medications when it is necessary for the animal's health.



Beef, Lamb, and Pork—the Smokey House Meat CSA

We sell Smokey House beef, lamb, and pork through our Meat CSA program. For each type of meat, CSA customers purchase “shares” of the year’s harvest and receive a variety of cuts. A beef share is one eighth of a cow, approximately 50-60 pounds; a lamb share is a whole lamb, around 28-35 pounds; and a pork share is half of a pig, generally 60-70 pounds.

Lamb and pork shares are custom cut and packaged to your preferences while beef shares include an assortment of standard cuts. Common cuts include steaks or chops, ground meat or sausage, roasts and hams, tenderloins, ribs and bacon (with pork shares).

When you buy a share, you pay an *average* price per pound for all the types of cuts you receive. The cost of a share is determined by the total packaged weight of all cuts upon delivery. Shares are available for pickup at Smokey House on specified dates between late summer and late fall.



Chickens and Turkeys

We retail pastured chickens and turkeys as whole roasters, sold by the pound in late summer and fall. Contact us to reserve a bird.

Cage-Free Eggs

Consider adding a dozen eggs to your Smokey House grocery basket. We sell farm fresh eggs from pastured chickens throughout the year.

Wool Yarn

The natural colored yarn that comes from our flock of Dorset and Romney sheep is ideal for making beautiful sweaters or warm socks. Green Mountain Spinnery in Putney processes and spins our fleeces.

The CSA Order Form offers greater detail about taking part in our Meat CSA.

Eggs and yarn are available at our farm, at local farmers' markets, or can be delivered with Vegetable CSA shares.



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We Appreciate Your Support

All income from the sales of farm and forest products helps support our Youthwork Program. It does not, however, cover the full cost of our intensive education program for disadvantaged youth.

Please share this brochure with your friends, family and business associates. Smokey House is a non-profit organization and contributions toward our annual operating expenses are always appreciated. For more information or to donate, please call, e-mail, or visit our website. Thank you.

**Cultivating Healthy Food,
Healthy Youth, and
Healthy Communities**


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Photo: Lee Krohn