



Slow Food®
Prince Edward County

FARM EXPERIENCE PROGRAM 2007



CAPRICORN VIEW FARM

Sonja & Dino Iannuzzi + Mini Lunch & Learn with Harvest's Michael Potters.

Capricorn View is a mid size family goat meat and dairy farm. The programme begins with a tour of the farm where participants will learn all about goats, types of goats and humane animal care best practices. They will also learn about milking goats and the goat milk dairy industry. After the tour, participants will have the opportunity to help milk the herd and also assist with barn work. Following this hands on session, Petra Cooper of Fifth Town Artisan Cheese will lead the group through a short goat cheese making session. This is then followed by a catered lunch provided by Harvest Restaurant which will feature goat meat and cheese as key ingredients.

DATE: THURSDAY, AUG 16th
Time: 7am -1pm

MAX # : 12

Members: \$45
Non-members: \$65

ADDRESS 128 Christian Road R. R. #1 Bloomfield, ON. K0K 1G0
613 393 3999 goats@capricornview.com www.capricornview.com

What to wear? Folks will need sunscreen (if they use it), hats, work gloves, old clothes that can be worn while crawling in the garden, appropriate garden footwear, water bottle on their belt

**To Register, visit our website at <http://www.SlowFoodTheCounty.ca>
Slow Food Members (of any Convivium) will be given first priority.**



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HONEY WAGON FARM

Sandi & Ed Taylor plus Mini Lunch & Learn with Harvest's Michael Potters.

Honey Wagon Farms is a 13 acre chemical free vegetable farm which boasts a small maple syrup operation in Prince Edward County. Through a hands on approach, participants would learn about many facets of good, clean and fair food production. The program begins with a farm tour and educational overview which includes identifying vegetables, a discussion of seed selection, ground preparation, weeding and planting methods. This segment is then followed by a series "in the dirt" activities to provide participants with first hand routine farm maintenance experience. Group members will be able to operate selected machinery. After the work is done, the group will be joined by Chef Michael Potter who will present a short cooking class on preparing the fresh vegetables harvested by the group. Lunch will also be catered by Harvest Restaurant. "It is our hope that by offering this experience, participants will become more knowledgeable about the small scale and locally based food production process".

DATE: THURSDAY, AUG 23rd
TIME: 9 am-2pm

MAX #: 20

Members: \$45
Non-members: \$65

ADDRESS 265 Sandy Hook Road, R.R. #8 Picton, ON. K0K 2T0
613 476 6191 hnywgnfms@kos.net. www.freshfromthefarm.com

What to wear? Folks will need sunscreen (if they use it), hats, work gloves, old clothes that can be worn while crawling in the garden, appropriate garden footwear, water bottle on their belt

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FARM EXPERIENCE EVENT REGISTRATION FORM

PROGRAMME: _____

NAME: _____

ADDRESS: _____

HOME PHONE: _____

MOBILE: _____

EMAIL: _____

PAYMENT METHOD: _____

CARD NUMBER: _____

SIGNATURE: _____

Do you have any food allergies? YES NO (circle answer). If yes, please list:

Please fax your registration to SlowFoodTheCounty at 1(613) 393-3751
Slow Food The County P.O. Box 442, 289 Main Street Bloomfield, Ontario Canada K0K 1G0
Or register online at www.SowFoodTheCounty.ca
Cancellations will be accepted and refunds provided with 3 days notice only