

New Markets For Old Ideas In Local Agriculture

Blazing Star Grange press release

If you were brought up on a farm, have nostalgic connections with farming, or simply believe in the new movement toward buying local, you will not want to miss the interesting and informative program being held on Thursday, April 19, at 7 PM in the Danbury Grange Hall. The program is entitled *New Markets for Old Ideas: Local Agriculture in the Northeast*.

Speaker Tom Curren, Director of the Northeast Land Trust Consortium and current owner of the former Hope Farm in South Danbury, will give an overview of past and present agricultural productivity and policies; inform us of the current trends; and finally imagine what possibilities the future might hold for our local farmers.

Author and researcher of history for several New Hampshire towns, Tom is very excited about supporting the Danbury Grange in its efforts to bring back small farms to the area, many of which will provide local products to sell at the Grange Winter Farmers' Market each year.

The Danbury Farmers' Market currently runs from November through April and is held on the first Saturday of each month, the last one being on April 7. The venue has

grown in scope and popularity in the five years since its inception, now hosting 18 vendors on two floors of the Grange Hall.

Promoting local products is the mission of the Market. Sustainability of small farms and businesses is the goal of supporters who believe in the maxim "Buy local."

Invitations will be sent to 14 local farms in Danbury encouraging the owners to attend and participate in discussion after the talk.

Recently, the National Grange has put a great deal of effort into lobbying for the small farmer, and letters are being written to local legislators encouraging them to support any bills that will help keep small farms sustainable.

Don't miss this opportunity to hear Tom Curren, meet your local farmers, and hear, first hand, of their experiences as they work to re-establish good farming practices in New England.

Refreshments will be served after the talk, at which time everyone is encouraged to speak to Tom and other local farmers who will be on hand to share their interests and talk about their farming experiences.

For more information, call Mary Fanelli at 526-2614 or Donna Sprague at 768-5579, or visit DanburyGrange.org.



Vendor Suzanne LeBlanc of Autumn Harvest with her wide selection of homegrown vegetables and canned products including relishes, pickles, and jams. Suzanne still has potatoes, onions, Jerusalem artichokes, and an assortment of other homegrown items from the 2011 season.

Photo and caption: Mary Fanelli

Danbury Grange Holds Final Winter Market Of Season

Danbury Grange press release

To all advocates of buying local – Saturday, April 7, is the last day to shop at the Danbury Grange Winter Farmers' Market and stock up on everything you might need until the summer markets open in June.

If you arrive at 9 AM when the doors open, we will have a delicious breakfast of sausage, egg, and cheese on a grilled English muffin waiting for you, served with a nice hot cup of delicious coffee, tea, hot chocolate, or cold juice.

Once you have had breakfast, you will be ready to peruse two floors of homegrown and hand-fashioned items offered by 18 different vendors. Meat,

eggs, honey, baked goods, produce, jams, jellies, and relishes are available along with a variety of jewelry, stained glass, gifts, handcrafted needlework items, and designer clothing made from reprocessed sweaters and wool.

If you arrive later in the day, we will be serving a hot lunch of homemade soup or casserole. Hot dogs are always available with juice or a hot drink.

This is our last winter market of the season, so come and support your local farmers and craftspeople. Sustainability is what your local Grange is all about.

For more information, contact Donna at 768-5579 or visit DanburyGrange.org.

Concord Food Co-op Wins Best Chocolate Prize

LSRCC press release

New Hampshire's Lake Sunapee Region Chamber of Commerce (LSRCC) hosted some of the area's most celebrated creators of chocolate desserts on Saturday, March 3, at the 17th annual ChocolateFest and Chocolate Challenge. The event was held once again on the campus of Colby-Sawyer College in beautiful Wheeler Hall.

ChocolateFest 2012 gave visitors the opportunity to sample and vote for their favorite chocolate creations. The event offered an assortment of uniquely inventive chocolate desserts and decadent handmade chocolate creations, from wonderful German chocolate cake, fine handmade candy, to chocolate covered bacon and chocolate ravioli – and probably everything in between!

A panel of judges, including Kathy Dalrymple of K-D's Teacup, Sarah Parker Cave of Gourmet Garden, and Executive Chef Glen Moyer of New London Hospital, rendered their votes on two awards: "Best Chocolate," which was won by the Concord Food Co-op/Celery Stick Café, and "Best Overall," which takes into consider-

ation the chocolatier's presentation as well as their chocolate and was won by Ooo La La Creative Cakes of Meredith, New Hampshire.

The "Peoples Choice" award, voted on by the 400 attendees, also went to the Concord Food Co-op/Celery Stick Café.

In addition to the tasting, there was an impressive line-up of silent auction items to bid on, also to benefit the Chamber, including several overnight stays at regional B&Bs and inns, a large basket of "doggie" goodies, rounds of golf, and a local ski package. There were also several gift certificates donated by regionally based businesses. The event was rounded off nicely with some beautiful music by local musicians Will Ogmundson, pianist, and Rick Lindberg, guitarist.

All proceeds benefit the Lake Sunapee Region Chamber of Commerce, a not-for-profit business services organization that helps support the Lake Sunapee region's businesses. For more information contact the Chamber at 526-6575, ChamberInfo@tds.net, or LakeSunapeeNH.org.



Please join us April 21st for our
Customer Appreciation Day and to kick off our
2012 We Build It Forward community outreach campaign!

Your support made our day of service a success last year, so stop in this April 21st:

- sign up for Volunteer positions
- see highlights from last year's day of service
- visit vendor displays & demos
- kids projects (age 6-12)*
- shop our special Customer Appreciation Sale
- win R.P. Johnson Gift Cards
- enjoy a community BBQ and more!

Visit our Millwork Showcase in Andover between 7-5 p.m. to join the movement!



*call Sue Johnson for more details and to sign up.

Andover, NH 603.735.5193
Sunapee, NH 603.763.9070



Mon-Sat 7am-5pm Visit us: www.rpjohnsons.com
Follow us on Facebook & Twitter