



**Farm-a-Q 2016**  
**Heron Pond Farm,**  
**290 Main Ave., South Hampton NH**

Dear Farm-a-Q Guests,

We are thrilled that you will be joining us on Sunday, June 26th from 12 – 4 for our fifth annual, locally grown, heritage and heirloom BBQ picnic hosted by Slow Food Seacoast and Heirloom Harvest Project! A special thank-you to Andre & Anna Cantelmo and Greg Balog of Heron Pond Farm for hosting us this year. Below you will find some helpful information about the event. For specific questions please email Alison at [slowfoodseacoast@gmail.com](mailto:slowfoodseacoast@gmail.com)

**WHAT TO EXPECT**

In addition to the delicious tastings of local heritage and heirloom foods you will enjoy a Slow Fish under-loved fish presentation, children's nature-based craft activities, tabling by numerous local community organizations, a farm tour and strolls through Heron Pond's beautiful woods which lead to the Pow Wow River. There will also be samples from several local breweries. Please bring ID if you plan to sample and look under 35.

**ACTIVITIES**

Food: The event runs from 12 – 4 with food served between 1 -3. Activities will commence at 12:15 so come down early and set up your picnic site.

Slow Fish: Join Amanda Parks and Spencer Montgomery for an update on the state of local fisheries and learn about delicious, underutilized species,

Farm Tour: 3:00. Join Andre Cantelmo for a tractor tour of the farm, including a visit to their impressive high tunnel property.

Local Food Groups: Seacoast Eat Local, Seacoast Permaculture Group, Strawberry Banke Museum, Three Rivers Farm Alliance will be on site to share their latest news.

Children's Activities : Tie-dying, painting, seed planting and other crafts from natural materials.

Music: Live music from Fox & Fern and OldHat.

## **DIRECTIONS**

Heron Pond Farm is easy to get to and located on Route 107A in South Hampton NH. The street address for GPS is 290 Main Avenue. Look for the Farm Store and watch for Farm-a-Q signs.

## **PARKING**

Parking is well delineated and close to the event area. If you need to drop off chairs or need handicap access, please watch for signs as you enter the farm.

## **WHAT TO BRING**

The picnic will be on a large field and picnic blankets or camp chairs would be helpful. **We encourage everyone to help us reduce trash and bring their own reusable picnic kit: plates, cups, silverware, napkins, water bottle and so on.**

This is a farm so please wear appropriate shoes and clothing and use caution on the grounds.

Due to the nature of this event, the property owner has requested that dogs stay at home.

And now.... the best part:

## **FARM-A-Q 2016 MENU**

*Menu Theme is Perennials*

WARNING: dishes subject to change when something delicious and fresh becomes available!!!(as if it could get any better than this...)

### **Anju, Chef Gary Kim**

Maine Hainanese Chicken with Rhubarb and Herb Dashi, Local Varietal Congee and Garlic Chive Kimchi

### **The Black Birch, Chef Jake Smith**

Pea falafel on pita with rhubarb pickle and goat yogurt

### **Black Trumpet, Chefs Stephanie Deihl and Evan Mallett**

Dogpatch Farm Mulefoot Hog Cider Sliders  
with rhubarbecue sauce and benne-cattail-burdock slaw

### **Earth's Harvest, Chef Brent Hazelbaker**

Harvest Salad: local greens and foraged flowers with a spring goddess dressing  
Rhubarb & Herb Lemonade Elixir

### **The Foundry, Chef Matthew Provencher**

Vernon Family Farm Chicken and Kale Stew with housemade kielbasa

### **Joinery, Chef Brendan Vesey**

Golden Collard Greens stuffed with Cider Glazed NH Mushrooms, Charred Garlic Scapes and Carolina Gold Rice

### **Jumpin' Jay's Fish Café, Chef David Vargas**

Grilled Whole Monkfish Tail with rhubarb glaze, herbs

### **Lexie's Joint**

Brandmoore Burger Sliders with all the fixin's

### **Louie's, Chef Brett Cavanna**

Roasted Northstar Leg of Lamb, lovage pesto, pickled rhubarb

**Moxy / Franklin Oyster House, Chef Matt Louis**

Slow smoked Dogpatch Farm whole Mulefoot Pig, Jenna's wild perennial salad, garlic mustard vinaigrette, Chioggia beets, rhubarb

**3 Brothers Marketplace, Chef Tucker Plimpton**

Ancho Braised Pork with cilantro rice, pickled radishes, and a roasted tomato salsa

**Tinos, Chef Mark Segal**

Riverslea Farm goat gyros on fava fritter (gf) with Roasted carrot Puree, feta cheese, and lovage.

**Vida Cantina, Chef David Vargas**

Heirloom Corn Taco, chicken tortilla, perennial sea greens, Oaxacan black mole

**When Pigs Fly Pizzeria, Chef Robert Martin**

Red Fish Ceviche, Heirloom Victoria Rhubarb. Maine Strawberries, Vera Lavender (heirloom and Perennial) Lemon verbena.

**Breads by Leaven, Somersworth NH.**

**Brews.**

Deciduous Brewing Co., Newmarket NH

Earth Eagle Brewings, Portsmouth NH

North Country Hard Cider, Rollinsford NH

Smuttynose Brewing Co., Hampton NH

Stoneface Brewing Co., Newington NH.

Throwback Brewery, North Hampton NH

Tributary Brewing Co., Kittery ME