

PLOWING FORWARD

Spring 2018



A Day in the Life of a Dairy Farmer

Our beloved cows create delicious products. What's it like to take care of a dairy herd?

The days are long! The dairy farmer is up early so that the first milking can begin at the crack of dawn. It will take about 4 hours to milk the cows and complete barn chores in the morning. The cows get milked twice a day, every 12 hours. So, the dairy farmer does a second milking and another set of barn chores around dinner time.

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Summer Farm Camp!

How would you like to spend your summer with us? Kids K-8 can join us for unique summer programs that will keep them busy and involved with various farm activities including:

- collecting eggs
- experiments
- feeding animals
- hiking and exploration
- and of course...ice cream

CLICK to learn more



What is Fair Trade?

Whenever you make a purchase, you make a statement about your values. One of Hillside's main guiding principles is to think of others. Many of our products offered for sale in



the Mercantile and the Dairy Store are considered Fair Trade.

Fair Trade is a business model that aims to make conscious choices for a better world. This is done by providing sustainable income and fair working conditions for artisans, especially those living in developing countries.

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Upcoming Events at The Lands at Hillside Farms

- April 14: Rag Rug Workshop
- May 12: Gentle Sheep Shearing Demonstration
- May 19 & 20: Vintage Furniture & Furnishings Sale at the Cottage
- June 2& 3: Adult Grief Camp
- June 17: Homestead Hens
- June 22: Classic Family Movies in the Coach Barn

CLICK for more details and more events

Hard Boiling Farm Fresh Eggs

Do you love hard boiled eggs as much as we do? We want to let you in on a little secret for the perfect hard boiled egg. Steaming our farm fresh eggs is more effective than boiling them!



CLICK for Recipe



Welcome Carol and Karen!

We'd like to introduce the newest members of our farm family. Carol (black nose) and Karen (pink nose) are Jacob sheep. They have soft wool that is light in grease, which makes it ideal for wool spinning. They also grow beautiful horns, and many grow multiple sets of horns. Our friends at the Children's Service Center helped name them.



Sustainability Around the Farm

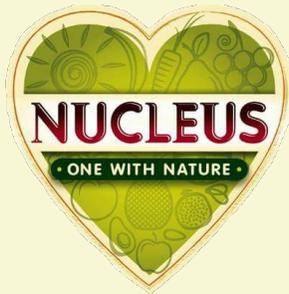
A big thank you to Luzerne County for allowing us to repurpose some trees into fences! The county recently cleared land for development. We expressed interest in the locust trees because they are naturally insect repellent. The county donated the trees to our farm and now the trees have a new life as fence posts.



Recycling our Packaging

Hillside Farms believes in taking care of our planet through sustainable packaging. Did you know that both our egg cartons and ice cream containers are recyclable?

The Lands at Hillside Farms likes to partner with local small businesses. Meet 2 of our newest vendors:



Nucleus Raw Foods

Nucleus Raw Foods makes plant-based foods that are raw, organic, vegan, gluten free, and soy free. They are easy to digest and will leave you feeling fresh.

Danielle makes her foods with love. Making healthy foods is her mission to give back love to her neighbors.

Look for delicious products including salsa bread, carrot bread, kale chips, and banana



The Soup Chic

The Soup Chic uses whole food ingredients and makes all her stocks from scratch. She doesn't use processed foods.

She coaxes the best flavors out of quality ingredients and makes her soups with care! When she cooks for you, she cooks just like you are her family!

Look for a variety of yummy soups in our freezer case.

snacks.

Our Mission:

The Lands at Hillside Farms is a non-profit, historic, educational farm that teaches sensible and sustainable life choices which, if enough of us adopt, will allow those born in 200 years to inherit all the resources and opportunities we have now.

The Lands at Hillside Farms is a non-profit, 501 (c)(3) educational farm.

Visit us today!

The Lands At Hillside Farms

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