



**Newsletter
March 2010**

Café Reopening Wednesday April 7th.

We will be firing up the grille Wednesday April 7th a 6:30 AM to begin a new season. We've found several new purveyors of local products and in our commitment of providing more local foods will be incorporating their passions into our menu. So enjoy. We will also be one of the sponsors of the Prescott School performance this year of Androcles and the Lion. The event will take place at the school on Friday April 9th at 7 PM. Please support this endeavor and look for our add in the playbill with a "buy one get one free breakfast or lunch" coupon good for that weekend.

The Farm Front.

The plastic is on the new greenhouse and the planting has begun in earnest. As I mentioned in an earlier newsletter Matt and Colleen, our resident professional farmers of Yoder Heirlooms will be managing all farm operations. They will be supplying all our produce used in the café, stocked in our farm store and hopefully if they can get beyond the politics of area farmers markets have a presence there as well. I'll be providing a full list of produce along with the expected harvest dates in a later issue. Additionally they will also be offering a limited number of CSA's. For more info see below or go to our new CSA web page.

Please feel free to drop them a line and offer a bit of encouragement or something you'd like them to grow for you at yoderheirlooms@yahoo.com or www.info@sweetseasonfarm.com.

Farm Stay Now Available.

We are putting the finishing touches on a completely restored three-bedroom brick farmhouse that will be available for rent by the week for the upcoming summer season. Eat breakfast by the antique cook stove with a magnificent view of Appleton Ridge or take a leisurely walk through the gardens and raspberry patch to the onsite café.

Tour the fields and see where our organic produce is grown. Hike the many trails and take in the wildlife that abounds on this 100 acre working farm.

Sweet Season Farm is centrally located and only 25 miles from the coastal vacation destinations of Rockland / Camden. Please check back for an updated Farm Stay page or call 207-845-3028 for more details and available dates.

Quote Of The Month.

“A wise and frugal government, which shall leave men free to regulate their own pursuits of industry and improvement, and shall not take from the mouth of labor the bread it has earned - this is the sum of good government.” Thomas Jefferson



Visit www.eatmainefoods.org

Clip & Save

Please help us grow and post in a conspicuous location.

Thank you for supporting our small family farm.

2010 CSA

YODER HEIRLOOMS
@
SWEET SEASON FARM

- Ten week share (June-Aug)
- \$200
- \$20-25 in fresh vegetables every week
- over 150 varieties of heirloom / open-pollinated fruits, vegetables and herbs
- we grow using organic methods and apply no sprays
- pickup is at the farm, which is home to a quaint café serving meals with local products
- call 207-845-2476 for more information
yoderheirlooms@yahoo.com



Anticipated Crops

- Arugula
- Beans
- Beets
- Broccoli
- Cabbage
- Carrots
- Chard
- Cucumbers
- Eggplant
- Kale
- Kohlrabi
- Leeks
- Lettuce
- Melons
- Onions
- Peas
- Peppers
- Potatoes
- Radishes
- Shallots
- Spinach
- Squash
- Tomatoes
- Strawberries
- Raspberries
- Blueberries

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