



## 7th Annual “Meet Your Local Farmers” Event (FREE!)

**Saturday, April 2nd (2:00 – 5:00 p.m.)**

**Harwich Community Center Gym**

Kick-off the 2016 growing season by meeting local farmers from around Cape Cod. Start the spring season by learning more about locally grown products, scenic farm settings, and farm-related activities for all ages. Sponsored by Harwich Conservation Trust and The Cape & Islands Farm Bureau.

**Below is a growing list of participating farms, farmers & affiliated groups:**

- Buy Fresh Buy Local ([www.buyfreshbuylocalcapecod.org](http://www.buyfreshbuylocalcapecod.org)), Barnstable County Extension Service
- Cape Abilities (email: [pboskey@capeabilities.org](mailto:pboskey@capeabilities.org)): local produce, tomatoes
- Cape & Islands Farm Bureau (email: [info@capecodfarms.com](mailto:info@capecodfarms.com)) ([www.capecodfarms.com](http://www.capecodfarms.com))
- Cape Cod 4H-Club
- Cape Cod Cranberry Harvest (Debbie Greiner, email: [capecodjelly@gmail.com](mailto:capecodjelly@gmail.com)): jams & jellies
- Chequessett Chocolate: Cape Cod Craft Chocolate (Katie Reed, [www.chequessettchocolate.com](http://www.chequessettchocolate.com))
- Crow Farm (Paul Crowell, e: [pcrow61@gmail.com](mailto:pcrow61@gmail.com)): locally grown produce, fruit, corn, one of Cape Cod's oldest farms
- E & T Farms, West Barnstable (Ed and Betty Osmond, email: [ed@eandtfarmsinc.com](mailto:ed@eandtfarmsinc.com)): aquaculture and hydroponic farm, honeybees, beeswax candles and creams, diversified small fruit and produce farm
- Eldredge Farms, Brewster (Jeff Eldredge, email: [jse36@comcast.net](mailto:jse36@comcast.net)): vegetables and potted plants
- Harwich Conservation Trust
- Harwich Farmers Market ([www.harwichfarmersmarket.org](http://www.harwichfarmersmarket.org))
- Harwich Garden Club ([www.gardenclubofharwich.org](http://www.gardenclubofharwich.org))
- Harwich Historical Society (email: [harwichhistoricalsociety@verizon.net](mailto:harwichhistoricalsociety@verizon.net))
- Not Enough Acres Farm, E. Dennis (Jeff Deck, e: [notenoughacres@gmail.com](mailto:notenoughacres@gmail.com)): year-round organic produce and eggs
- Oak Tree Farm (Bob Speakman, email: [spkmnlan@gmail.com](mailto:spkmnlan@gmail.com)): livestock
- Sabatia Flowers ([www.sabatiaflowerfarm.com](http://www.sabatiaflowerfarm.com))
- Seawind Meadows (Laura McDowell-May, email: [lmmpc@verizon.net](mailto:lmmpc@verizon.net)): highland beef cattle and pork products
- Tuck-A-Way Farm, Harwich (Mark Coleman, email: [mjcolemansr@comcast.net](mailto:mjcolemansr@comcast.net)): local produce, strawberries
- and many more listed on our website [www.HarwichConservationTrust.org](http://www.HarwichConservationTrust.org)

This event is supported in part by a grant from the Harwich Cultural Council, a local agency that is supported by the Massachusetts Cultural Council, a state agency.



## 14th Annual Cape Sea Grille Winetasting Dinner

**Sunday, May 1st (5:00 – 9:00 p.m.)**

**Cape Sea Grille Restaurant, #31 Sea Street, Harwich Port**

**Enjoy Fine Dining for a Great Cause** at Harwich Conservation Trust's (HCT) 14<sup>th</sup> Annual Spring Winetasting Dinner hosted by The Cape Sea Grille Restaurant in Harwich Port on Sunday, May 1st at 5:00 p.m. This signature spring event is open to all. The cost of \$100 per person includes a multi-course dinner, fine wines, tax and gratuity. Space is limited. Proceeds benefit the Harwich Conservation Trust (HCT) and its mission to preserve land that protects woods, water, wildlife, and our shared quality of life in Harwich.

Reserve at HCT's website: [www.HarwichConservationTrust.org](http://www.HarwichConservationTrust.org)

*Learn more about HCT's upcoming events at: [www.HarwichConservationTrust.org](http://www.HarwichConservationTrust.org)*