Indian Ledge Farm

Ron Gluck
89 Bigelow Road, Hampton, CT 06247
860-455-9960

Lambs and a variety fresh vegetables. Call for hours and information.

Lone Elm Farm (2004)

Keith Christadore
139 Main Street, Hampton, CT 06247
860-234-1078

A family farm producing quality hay, sweet corn and custom farming services. Sweet corn is available seasonally at the road-side stand on 139 Main Street. Call to order hay or to find out more about various farming services.

Turtle Ledge Farm

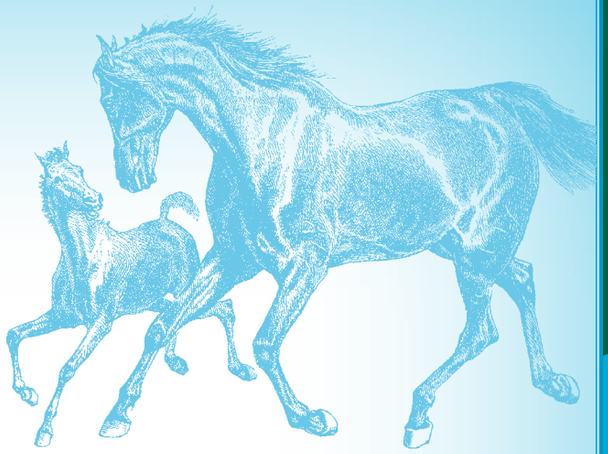
Melinda Fields and Richard Bass
460 Windham Road, Hampton, CT 06247
860-455-1411

Small and diverse "boutique" farm producing over 60 types of certified organic vegetables, fruits and herbs in season, plus the only eggs in CT to receive the Cornucopia Institute's "5 Egg/Exemplary" rating. Sales via weekly emails listing items from which subscribers choose what they want. Products also available on occasion at the Willmantic Food Co-op. For subscription information, contact Turtleledge@charter.net

Twisted Tree Farm (2000)

Faith Brouillard
306 Kenyon Road, Hampton, CT 06247
860-933-2176

Indoor riding ring. If you want to keep your horse in shape during the winter, or you need an indoor facility to work your horse in any season, give Faith a call to discuss availability and rental costs.



The Hampton AGvocate Committee made every effort to include all farms in the Hampton Grown Brochure. If you know of a farm that is not included and should be please contact Hampton's Office of the First Selectman at 860 455-9132 x 2 or firstselectman@hamptonct.org

CONNECTICUT GROWN

Spring 2011

GROWN IN THE LAST GREEN VALLEY

Hampton Grown

A guide to the Agricultural Products and Services in Hampton, CT

AGvocate

ADVOCACY FOR LOCAL AGRICULTURE

Produced by:
Hampton AGvocate Committee
In conjunction with the AGvocate Program

aerial photo from www.glsweetnam.com

Located in northeast Connecticut's Last Green Valley, Hampton is a rural Right-to-Farm community with waving hay fields, a dairy farm, stables, beef, grass fed lamb, free range chickens, fresh fruits and vegetables, tree farms, nurseries, organic farms, and lumber mills. The fresh produce, eggs, maple syrup, honey and jam make every day taste like summer. With its numerous farms stands and Farmers Market, having the freshest food is never a chore.

The AGvocate Program The AGvocate Program began in 2009. Funded through CT Department of Agriculture Farm Viability Grants, it provides a forum for municipal officials, agricultural producers, and other stakeholders to strengthen the farm-friendliness of eastern Connecticut towns. Funding for this brochure was made possible through a grant from The Last Green Valley, Inc. (www.tlgv.org). More information about the AGvocate Program is available at AgInfoTLGV.org/AGvocate, or by contacting Jennifer Kaufman at 860-450-6007, AGvocate@yahoo.com.

For comprehensive resources about promoting local agriculture in northeastern CT go to AgInfoTLGV.org.

You hold the key to the future of our agriculture by buying food, fiber and forest products from local farms, businesses, farmers markets and farm stands; and by supporting town or state policies that keep farms and forests viable.

The Last Green Valley

Burr's Farm Inc. (1960)

Morris Burr
218 North Bigelow Road, Hampton, CT 06247
860-455-9964

Ready to lay starter pullets. Starter turkeys in early summer. Baby chicks of all types, chickens, ducks, geese, turkeys, pheasants, etc. Call for hours and information.

Bird Song Farm (1998)

Abigail Fenn & Bruce Kittredge
5 Old Canterbury Road, Hampton, CT 06247
860-455-0541

A diverse mix of seasonal vegetables and herbs. Honey and beeswax candles. Farm stand open from mid June thru mid November. Customer subscriptions available. For more information email birdsongfarm@hotmail.com. Products also available at the Willimantic Food Co-Op.

Bittersweet Farm & Border Collies (1990)

Carol & Larry Campion
109 Hammond Hill Road
Hampton, CT 06247
860-455-9416
109bittersweet@gmail.com.

A mixed farm specializing in grass fed lamb. Custom lamb; eggs from free range, organically fed chickens. Available seasonally: pullets; roasters; hay. Call for hours and information.

Bright Acres Farm (2005)

Richard and Judy Schenk
46 Old Kings Highway, Hampton, CT 06247
860-455-9957

A small family farm specializing in the local production of maple syrup, eggs and honey. Call for more information.

Cedar Rock Farm (2000)

Diane Noyes
146 Estabrooks Road, Hampton, CT 06247
860-455-9954
www.cedarrockfarm.info
cedar.rock.farm@gmail.com

Boarding, training, breeding of reining horses, indoor riding ring. Call for more information.

Cuprak's Cupboard (1993)

Renee & Jan Cuprak
108 Drain Street, Hampton, CT 06247
860-455-1351
rcuprak@yahoo.com

Jams and jellies made from locally grown fruits. Low sugar and low glycemic jams and jellies. Personalized gift packs always available. Cloth gift bags available in 3 sizes. Call for hours and information.

Dove & Boar Farm (2006)

Barbara Andersen & Tim Huchthausen
329 Hartford Tpke., Hampton, CT 06247
860-455-2244

100% solar-powered, chemical-free farm. USDA-inspected, pasture-fed lamb. Free-range, heritage-breed chicken eggs. Year-round fresh greens. Seasonal fruits, vegetables, & herbs. Homemade jams, jellies, & chutneys. Long-staple wool for spinning & dying. For more information, or to place an order, contact us at: t.hooktaozen@sbcglobal.net.

Espinosa Standardbreds

Deb and Bruce Espinosa
349 Windham Road, Hampton, CT 06247
860-455-7627

Equine Boarding Facility with 5/8-mile exercise track and large pastures. 12 x 12 and 10 x 10 stalls with mats available. Call for hours and information.

Full Moon Farm (1989)

Rob Miller and Ann Withey
314 Station Road, Hampton, CT 06247
860-455-1196

Certified organic vegetables. Hay. Farm stand at 130 Station Road. Open Saturdays 1pm - 4pm (late June – Oct. Products also available at the Willimantic Food Co-Op.

Hampton Farmers' Market (2009)

At Chapel's Greenhouse
Renee Cuprak, Market Master
Rte 6 at the Hampton/Chaplin town line
Hampton, CT 06247
860-455-1351

Locally grown and produced vegetables, fruit, eggs, herbs, jams and jellies, artisan soap, maple syrup, and honey. WIC and Senior Nutrition Food certified. For more information, contact: rcuprak@yahoo.com. Friday's 3:00 p.m. – 6:00 p.m. June – September, rain or shine.