



D ACRES OF NEW HAMPSHIRE

PERMACULTURE FARM & EDUCATIONAL HOMESTEAD

2019: The Year of Monetizing the Mission

☼ Sunday Breakfast ☼

EVERY SUNDAY from 7:30-11 am

The best local All-You-Should-Eat breakfast in the world, featuring D Acres meat, eggs, potatoes, squash, greens, and herbal tea; fair trade coffee from Cafe Monte Alto (Plymouth, NH); plus pancakes with Brox Farm New Hampshire maple syrup. Enjoy a farm fresh breakfast before heading out on the woodland trails onsite or at Green Woodlands. Full Plate \$12 - Kids Plate \$6 - Unlimited Servings \$20 - Side Orders \$4.

Workshops & Events

APRIL

- 5 Contradance at Dorchester Town Hall 7-9 pm
- 12 Nourishing Traditional Diets
with Louise Turner 6:30-8 pm
- 14 Spring into Microgreens with Jess Boynton 2-3 pm

MAY

- 3 Nourishing Traditional Diets Part II
with Louise Turner 6:30-8 pm
- 11 CES Garden & Trails Cleanup 9-12 pm
- 12 FREE Migratory Bird Walk with Len Reitsma 6:30 am
- 12 Starting Seeds with Intention with Sean Sullivan 1 pm
- 25 Araba-Lon West African Drumming 8-10 pm

JUNE

- 1 SUMMER KICK OFF 1-4 pm
- 21 Nourishing Traditional Diets Part III
with Louise Turner 6:30-8 pm

JULY

- 13 Wine Making with Jon Kriz 2-4 pm
- 20 Wild Edibles with Russ Cohen 2-4 pm

AUGUST

- 11&18 Tommy Mushroom Man Forest to Table
with Tommy Stoughton 1-7 pm
- 16 The Oiling of America with Louise Turner 6:30-8 pm

SEPTEMBER

- 21 Culturing Milk Products 2-4 pm
- 16 The Oiling of America with Louise Turner 6:30-8 pm

OCTOBER

- 6 Acorn Workshop with Daniela Dana 1-3 pm
- 12 Araba Lon African Drumming 7:30-9:30 pm
- 18 Nourishing Our Children with Louise Turner 6-8:30 pm

NOVEMBER

- 9 Fermentation 101 2-4 pm

DECEMBER

- 7 Meat Stock and Bone Broth 2-4 pm
- 8 Acorn Festival with Daniela Dana 1-3 pm

Holistic Nutrition

with Louise Turner

A Nutritional Therapy Practitioner with a Masters of Science in Occupational Therapy, over 40 years of medical experience, and a deep interest in nutrition and herbal medicine, Louise is offering a series of workshops focusing on the restoration of nutrient-dense whole foods to the American diet along with the necessary food preparation and preservation techniques.

Wild Edibles

July 20

Russ Cohen, naturalist and wild foods enthusiast, recently completed his 42nd year of teaching courses about wild edibles. During the "off-season", Russ writes articles on foraging and gives slide presentations featuring many of his favorite edible wild plants and mushrooms found in the Northeast. Russ's foraging book, "Wild Plants I Have Known...and Eaten" came out in June of 2004, and is now in its sixth printing.

Summer Kick Off

June 1

Join us for a smorgasbord of activities to celebrate the beginning of summer. Highlights include the grand opening of the Farm Store, the opening of our mountain bike and hiking trails with a new skills area, spring planting, a tour, a raffle, tons of farm fresh food, music with Sara Dan and more. Don't miss it!

Saturday Dinners

Saturdays with reservation

Informal farm-to-table fine dining open to the public with reservations (we prefer 24 hour notice). Menu typically consists of appetizers, soup or salad and main course at 6:30 pm. Beer & wine menu available. Dinner \$15 - Dessert \$3. Half price for kids under 10 years of age.

Come explore our 6+ miles of four season trails!

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