Mission Statement
The mission of D Acres of New Hampshire is to function as an educational center that researches, applies and teaches skills of sustainable living and small-scale organic farming. Striving to improve the human relationship to the environment, the center functions as a demonstration farm to role model exemplars of healthy living. Sharing a communal living situation, individuals come to respect and share values of interdependence and love of nature. In addition, the organization supports educational activities directed toward improving the quality of life of residents and the larger community. Our intentions are to:

• develop a farm system sustainable and suitable to this climate to act as a demonstration and experimental model;
• increase consciousness about people’s impact on the environment by limiting our consumption of fossil fuels and other resources; reducing, reusing, recycling; as well as emphasizing local and on-site production and consumption;
• develop skills as a group to problem solve, organize and pursue an agreed agenda;
• interact with and contribute to the community at large providing goods, services and educational opportunities while representing the vision of the organization;
• provide a training center for development of skills related to organic farming, forestry, landscaping, eco-friendly construction and cottage crafts;
• and develop personal and group skills to improve economic viability through “cottage style” industry.

An Incredible Year
Nearly 1000 different people visited D Acres this year. Two hundred and seventy-two people took part in 26 workshops offered on the farm. Twenty-four learners committed to living on-site for six weeks or more, learning sustainable farming skills through our internship programs. From the last frost of the Spring, through the rainy summer, to the withering frost this fall our four staff worked innumerable hours with our interns in pursuit of the mission of D Acres of New Hampshire.
A YEAR IN REVIEW: a learning organization experiences growth, education, stumbling blocks and major accomplishments.

Developing a financially feasible organic farm and educational homestead doesn’t happen overnight. This year, however, we have made tremendous progress toward that goal as we opened our doors ever wider to the public. Educational experiences at D Acres of New Hampshire were noted in New Hampshire’s newspapers, in flyers tacked up at libraries, bookstores and coffee shops, posted on Plymouth’s public television channel and even made it onto an e-zine called Heart of New Hampshire.

Workshops for the year included a four part women’s wood-crafting series; perennial forest gardening; mushroom cultivation; photovoltaic technology and installation; monthly plant walks during the growing season; composting; four alternative building workshops that coordinated with the progress of our alternative building project; herbal first aid; mushroom identification; creating a small vegetable plot; blacksmithing, sustainable forestry with oxen; plastering; and costumes, masks & puppets: a workshop on creatively sustainable arts & crafts projects for the whole family.

Participant evaluations revealed that 95% of our learners felt that the educational programming that they took part in was good or excellent. They also gave us a shopping list of programs that they would like to participate in at D Acres. Folks mentioned beekeeping; constructing trellises, garden structures & fences; preserving the harvest; small scale production of beer, wine & scotch; identification of wild edibles; cooperative living; building bird houses; pruning, cloning & grafting; treehouse building; kids’ yoga classes; more school programs; alternative fuel; Permaculture certificate courses; pottery; alternative toilet systems and stone wall building. We hear you! Your requests will certainly give us some things to chew on this winter as we devise our workshop schedule for 2005!

Speaking of things to chew on, the final results are in for this year’s harvest. Despite the rains, Garden Manager Micki Visten, with our studious interns, industriously worked the soil in our 1.5 acres of gardens. With lots of love, tons of manure, and somewhat dubious collaboration from the fickle weather patterns of New England, the gardens produced a sizeable quantity of annual vegetables. Most of this produce was consumed on the farm or preserved for winter with small amounts sold at the farm stand. The harvest of our favorite crop, garlic, increased this year to our biggest yield yet: 146.25 pounds. Seven varieties of this health promoting vegetable were harvested this year.

The year was not entirely without disappointments. In our ambitious effort to achieve everything at once, we have encountered the occasional stumbling block. Despite our pursuit of grants in 2004, we have yet to receive funding from any foundations, federal or state agencies. We attribute this in part to our pending status with the IRS. Our application for Tax Exemption, submitted in February of this year, is still in process. We are optimistic that our application will be approved in the near future. In order to facilitate the process, we are working hard with our Exempt Organizations Specialist to let him in on all the nitty-gritty details of the organization. We figure the more he knows about the work we are doing here at the farm, the sooner we will receive that approval letter!

Sometimes organizational struggles bring new and joyful outcomes, delightful in their unexpectedness. Such has been the case with our efforts to pursue grant funding. In order to collaborate with traditional funding agencies, we began to look for a partnering nonprofit organization that could serve as our fiscal sponsor. A fiscal sponsor effectively declares that they consider the other to be doing work within a compatible mission. They enable an organization like D Acres of New Hampshire to pursue grant funding through the sponsor’s organization. This arrangement has given birth to a new partnership for D Acres of New Hampshire. The Farm, a nonprofit organization in Tennessee, has agreed to serve as our fiscal sponsor. The Farm is an excellent mentor for our young organization. They have existed since the early 1970’s, offering educational opportunities and operating cottage industries within a sustainable communal living situation. We look forward to the many ways in which our organizations can collaborate in the future. Check out the work that they
are doing at www.thefarm.org.
In August, cooperation between Betty & Bill Trought, our board of directors, staff and on-site learners helped make our first annual fundraising event a success. The afternoon fundraiser featured great food, a recycling center and a local bluegrass band that played on into the night. Local area businesses contributed their products and services generously in order to make our raffle an exciting event for all attendees. Many members and supporters from near (Dorchester and surrounding towns) and far (Colorado) joined us to celebrate the growing season, enjoy the fruits of the garden and contribute to D Acres of New Hampshire in a variety of ways.

D Acres of New Hampshire continues to contribute time and energy to local events that support rural community life. Staff and interns volunteered at Dorchester Old Home Days’ weekend celebration, and the Grange’s Children’s Halloween and Easter parties demonstrating our support for Dorchester and modeling our joy in community service. We also contributed organic baked goods to the Senior Center and Whole Village (in Plymouth, NH). Both organizations utilize food donations by serving meals to those in need.

Interns are the heart of our teaching mission, thus we would like to take the opportunity to tell you a bit more about the experience that these men and women have had on the farm this year. Interns began arriving for the 2004 growing season on April 7th. By mid-July there were 10 interns living on the farm learning to care for the chickens, sheep, goats, pigs and oxen. They learned the ins and outs of feeding and watering, collecting eggs, electric fencing, exercising, hoof maintenance, birthing and butchering.

In the gardens, interns learned no-till organic gardening methods by making compost, creating new garden areas, putting up trellises, making coldframes, planting, picking harmful bugs off plants, mulching, transplanting, edging, weeding, making maps, harvesting vegetables and herbs, irrigation and hand-watering.

Selected interns learned the detail-oriented craftwork of making wooden items such as kitchen utensils, birch bark frames and fine furniture. They also learned alternative building strategies including building design, masonry, earthen wall construction, stripping logs for posts, beams and rafters, and roofing. Their learning has culminated in our very-nearly-completed Animal Husbandry/Greenhouse building. The animal husbandry section is two stories high featuring alternative building methods such as cob, cord wood and adobe. The greenhouse features salvaged glass doors for the three external walls and two salvaged wood stoves to prolong the growing season and keep the chickens and goats warm in the winter.

Learners gained experience in proper nutrition and baking in the Community Kitchen. They acquired skills in baking bread, sweetbreads and energy bars; cleaning, processing and preparing the harvest; making granola, oatmeal, salad dressing and well-balanced meals for 16 people. Interns learned to press oils with freshly harvested herbs to make salves and tinctures. They also learned to sell small quantities of surplus produce and baked goods at a local farmer’s market.

In addition interns learned to work safely in the woods on Sustainable Forestry projects including brush moving and chipping, constructing a brush moving device for use by the oxen to limit the damage of erosion, reforestation of endangered and at-risk woodland plants and plugging spawn into logs to cultivate Reishi, Shiitake and Tree Oyster mushrooms.

Interns coming from a variety of settings learned general farm tasks such as chopping fire wood, putting hay into the hayloft, fixing the irrigation pump and going to the transfer station.

Interns took part in all workshops offered to the public this growing season. Some interns also learned to promote activities by creating publicity flyers using Adobe Creative Suite software donated to D Acres of New Hampshire this year.

Learners living on-site also developed skills for helping a community function smoothly including meeting facilitation, note-taking and time-keeping, consensus decision making process, sharing a communal living space and generally being respectfully aware of others.
The learning experiences offered at D Acres of New Hampshire demonstrate a commitment to respectful interaction with inhabitants of our shared planet. The work and life experiences that interns bring with them enrich us as a community of diverse individuals. The many skills and values that interns take with them when they leave the farm are intended to empower them to make the everyday decisions that can produce healthier, more natural and peaceful communities. The work ethic demonstrated on the farm gives interns insight into the hard work that is required to pursue a path according to these ideals. It is our firm objective to provide those committed individuals with the tools that they will need to enact positive social and environmental change.

To all our 2004 Interns - It was a pleasure learning with you. Thanks for all your hard work!

Leslie Beller  Chloe LePichon  Austin McClintock
Allison Yasukawa  Miriam Kessler  Monica Goncze
Jenn McCoy  David Stein  Loxesta Banks
Jenna Scheub  Alex Edelson  Jordan Stabile
Xander Waters  Kellen Bixel  Mary Anne Hebert
Megan Pulver  Jeremiah Brobeck  Lisa Pezzino
Jaime Grady  Joe Bish  Mike Iacona
Lillian Petker  Clayton McClintock  Megan Durney
Meagen Grundberg

Congratulations are in order for several of our staff members. Abby Holm, Farm Manager, recently received her Masters of Science in Organizational Management from the School for International Training. We are excited to have her apply her studies in nonprofit management to our organization. Micki Visten, Garden Manager, was accepted to serve as an intern at Sage Mountain for the 2005 growing season. In 2003 Micki took a class there under the tutelage of Rosemary Gladstar. This year she will take part in the Advanced Herbalist course while she is working there. But don’t worry, she will still be here at D Acres part-time sharing her knowledge! Josh Trought, Executive Director, has recently departed for Argentina to contribute to sustainable agriculture and building projects at a small ecovillage called Asociación Gaia near Buenos Aires. Josh and a few other enthusiastic volunteers from the United States will live at the ecovillage, work on projects designed to increase their infrastructure and build capacity for international exchange between D Acres of New Hampshire and Gaia. You can learn more about Gaia at www.gaia.org.ar.

PLEASE SUPPORT OUR EDUCATIONAL EFFORTS!

In the coming year we plan to hire two new staff people (a garden manager and a kitchen manager) for our hard-working team. These staff positions will enable the organization to build its educational capacity. In order to fund these new positions and to continue to strengthen our educational outreach, we look to you for support. Please detach and send in the form below with a membership or donation so that we can build upon the tremendous work that was accomplished this year. Thank you!

MEMBERSHIP RENEWAL & END OF YEAR CONTRIBUTION FORM

Memberships & donations are a great way to support the educational programming at D Acres of New Hampshire. Please consider purchasing a membership for yourself and/or a young person that might benefit from the programs at D Acres of New Hampshire. Detach this form and return to: D Acres of New Hampshire; PO Box 98; Rumney, NH 03266

Memberships

___ Student ($15)
___ Individual ($25)
___ Family (35)
___ Supporter ($100)
___ Sustainer ($500)
___ Patron ($1,000)

Donation: $_________

Name(s): ______________________________
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THANK YOU FOR YOUR SUPPORT!
D ACRES OF NEW HAMPSHIRE ••• ANNUAL REPORT FY2004

OUR DEEPEST THANKS TO OUR MEMBERS AND CONTRIBUTORS

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In Memorium (Edith Gray)
Jen & Les Marsden
Mike & Dara MacDonald
Joshua Trought

INCOME FY2004
(unaudited figures)

Expenses FY2004
(unaudited figures)

Total Projected $73,000

Note: Admin expenses are high in FY2004 due to accounting & legal fees associated with pursuit of nonprofit status.
With harvest completed for the year, the gardens have been put to bed. The farm is prepared for 5 months of snow.

<Alternative Building : Nearly completed animal husbandry building (made of cob, adobe & cordwood) connects to greenhouse constructed with salvaged materials. Two woodstoves keep everyone warm inside.