



Garden of Eve

ORGANIC FARM & MARKET

2014
Calendar
of Events

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SPRING FESTIVALS

May 5-11: MOTHERS DAY WEEK

Bring Mom in for a FREE flower pot to celebrate, all of the week before Mother's Day! Help her pick out her favorite flowers and veggies for the garden, have us pot up a custom container for her, or receive a free garden consultation.

May 11, Sunday: MOTHER'S DAY SPECTACULAR

Enjoy a special prix-fixe, farm-fresh organic brunch with table service on the farm! Relax while the kids play in our play area, explore the baby animals, and more. Details online at www.gardenofevefarm.com.

June 1, Sunday, 11am-1pm, FARM-TO-TABLE COOKING CLASS

Glorious Greens & Grains: Enjoy Whole Foods. RSVP req, more info at www.gardenofevefarm.com/nutrition-cooking-classes.htm. You've heard about the perils of "processed food", but still don't quite know what to do with Kohlrabi, Swiss Chard, or wheat berries. We'll harvest some of our own in the fields, then cook up half a dozen different greens and grain dishes that you can replicate at home. We'll also discuss what vegetables are available in each season, why, and how to eat locally year round.

May 10, Sat, 11 am: SEED STARTING AND VEGETABLE GARDENING.

May 11, Sun, 11 am (Mother's Day): SEED STARTING AND VEGETABLE GARDENING.

No it's not too late! You will learn to plant with the pros, in this "Make-and-Take" workshop that will pay big dividends later in the summer! We'll learn about seed starting, and plant several kinds of different vegetables in a tray that you will take home and sprout. Sunday's class on Mother's Day can make a great surprise for Mom, and the whole family is welcome to attend, even the kiddos will find it interesting. Pre-registration requested online at www.gardenofevefarm.com or call 631-722-8777, or email farmer@gardenofevefarm.com

May 17, Sat, 11am: CONTAINER VEGETABLE GROWING (and How to Grow Garlic, Potatoes, Pumpkins and Onions).

In this Make-and-Take workshop, you will conquer your fears and we'll send you home with a huge planter full of veggies which will thrive on your patio or porch, with no weeding! Pre-registration requested online at www.gardenofevefarm.com or call 631-722-8777, or email farmer@gardenofevefarm.com

May 24, Sat, 11 am: GROWING AND EATING FRUITS & BERRIES!

Did you know you can grow organic, delicious fruits just steps from your door? We'll discuss the different types of fruits that grow well in our area, how to care for them, and send you home with one of your choice to plant in the ground or in a suitable container where it will be safe from varmints. Pre-registration requested online at www.gardenofevefarm.com or call 631-722-8777, or email farmer@gardenofevefarm.com

July & August: TOTS COOKING! classes (ages 2-6)

Thurs 11am-12:30pm, Session 1 (4 classes): July 10 - 31, Session 2 (4 classes): August 7 - 28

Tour the farm to gather the things we need for our recipe and learn about how they were produced. Then we'll bring them back to the Farm Market and turn them into delectable delicacies - while learning simple ways to incorporate fresh, farm-to-table eating at home. Fun for families, friends, and make great gifts too! RSVP at www.gardenofevefarm.com/childrens-programs.

August 16 & 17, Sat-Sun: TOMATO TASTE-OFF FESTIVAL

10am-6pm, rain or shine, Come judge the taste of 20 varieties of heirloom and traditional tomatoes, take a canning workshop, make salsa, enjoy tomato cuisine. Enter your homegrown organic veggies in our veggie judging competition and win prizes!

FARM-TO-TABLE COOKING CLASS We be Jammin'! Preserve your produce in a jar, held both Sat and Sun Aug 16 & 17 at 11am (during TomatoFest). Learn simple ways to enjoy the fruits of your labor all year long. We will lead you step by step through the process of preserving your own garden bounty. After this class you will know how to prepare fruit and vegetables for canning or pickling, how to prepare a brine, and how to do water-bath canning. We'll learn about food safety issues involved in the process. Class fee includes one jar of preserves and one jar of pickles to take home! RSVP at www.gardenofevefarm.com/nutrition-cooking-classes

Date TBD, FARM-TO-TABLE COOKING CLASS

Going with the Gut: Making Raw and Fermented Foods. RSVP at www.gardenofevefarm.com/nutrition-cooking-classes. We'll investigate how to make a yummy meal without cooking, including sauerkraut, kimchi, and kombucha. Learn about how fermenting can enhance your health, and how easy it is to incorporate into your diet and your routine. Class fee includes a jar of sauerkraut to ferment at home.

September 20-21, Sat-Sun: 11th Annual LONG ISLAND GARLIC FESTIVAL

10am-6pm, Rain or shine. all-day celebration of the wonders of "Garliciana," with festival vendors featuring a wide variety of garlic inspired foods, crafts, music, and just plain organic garlic to eat and plant. Enter the Garlic Eating Contest and kids can now enter the Jr. Garlic Iron Chef! **Admission just \$3 per person, children under 6 free.**

October weekends, Sat-Sun: PUMPKIN FESTIVAL

Enjoy roasted sweet corn and squash, fresh-squeezed lemonade, organic hot dogs and more. Pick out a pumpkin and some beautiful fall mums, and enjoy our live music every weekend as you try our homegrown Farm Café' fare. Time will fly by as the kids disappear into the many attractions including our pedal kart track, maze, and lavender labyrinth, and friendly farm animals.

October 25-26, Sat-Sun: OKTOBERFEST

11am-5pm, Rain or shine. A private, limited ticket-sales event featuring Long Island's favorite Craft Brewers and their beers, Bluegrass music, pumpkin picking, hayrides, family fun, and more! Tickets on sale for \$40 includes beer and snacks! Join our Farm Club and get rewarded for your frequent purchases, with a pair of free tickets! Check website for details.

October TBD, Sun 10am-12pm: GLEANING OF THE FIELDS

Come out and join us for this Biblical ritual which still makes a difference to people, even today! Help pick vegetables that have been left behind to donate to those less fortunate than we are through food pantries across Long Island. Free, kids of any ages welcome.

BIRTHDAY PARTIES AND OTHER PRIVATE EVENTS can be scheduled through Halloween, which have use of our outdoor patio as well as our indoor party room in the event of inclement weather. Packages start at just \$250 and are tons of fun for both kids and adults. Why spend your child's special day indoors when he or she could be running around playing with farm animals and friends in the beautiful clean air, in a child-safe and nourishing environment? Pony rides, catering from our farm café', and more options enrich the day. See www.gardenofevefarm.com for details.