



PLOWING FORWARD WINTER 2019/2020



Our Mission

The Lands at Hillside Farms is a historic, non-profit 501(c)(3), 412-acre educational dairy farm that teaches sensible and sustainable life choices which, if enough of us adopt, will allow those born in 200 years to inherit all the resources and opportunities we have now.

Upcoming Events

February 22 Pastured Pork BBQ 12-3pm \$10

Enjoy a great meal at the farm! We'll be serving a pulled pork sandwich made with Hillside's own pasture-raised, antibiotic-free pork, with one side, & one beverage. Tickets for sale at the Dairy Counter during the event.

March 11 Wellness Workshop:

Self Care & Life Balance for Adults 6:00 PM \$20

Do you ever feel overwhelmed with life's responsibilities? Do you find yourself stressed by thinking you are supposed to "do it all?" Are you looking for proven ways to lessen the burden? Perhaps not feel so alone? Join us for a mission-based workshop to help Hillside Farms and you. We will gather together in a safe, judgement free environment to talk about common yet often unspoken stressors that keep us feeling heavy, exhausted, and stuck. Sign up at [eventbrite.com](https://www.eventbrite.com). After this workshop you will:

- Understand a better sense of yourself, and what you really need (one size does not fit all).
- Discover what is really important in life, and how to balance it all.
- Feel support from others that are feeling similar.
- Explore the inner you & learn valuable next steps .

March 21 Dr. Ayers Dairy Barn Tour 11am-12pm \$5

In 2019 we opened The Dr. Ayers Dairy Barn. This modern bed pack barn is focused on cow comfort, safety, and health. Join us for an insider's look, see the milking parlor, learn about bed pack management, and of course meet our beloved dairy herd. Sign up at [eventbrite.com](https://www.eventbrite.com).

March 21, 28 & April 4 From Seed to Supper, Gardening Series 9-11 am, \$30

Join Luzerne County Master Gardeners for a fun and informative series of workshops to learn about growing your own food. All materials will be provided and classes are limited to 10 people ready to get their hands dirty! Plenty of hands-on experience and opportunity to ask questions. Sign up at [eventbrite.com](https://www.eventbrite.com).

March 21: Seed starting basics

March 28: Vegetable Gardening 101

April 4: Harvesting

April 4 Cottage Tour 10-11am, \$10

Join us for an informative tour to learn about this magnificent historic home. The former Conyngham Cottage was built in 1881. You'll be charmed to learn depictions of what it was like to

live in this ornate home as well as entertaining in the Gilded Age. Sign up at [eventbrite.com](#).

**April 18 Countdown to Earth Day:
Become an Expert Recycler 11am-12pm**

Recycling can have an enormous effect on our planet! Beth DeNardi, the Luzerne County Recycling Coordinator, will teach us ways to take care of our planet. In addition to learning proper ways to recycle items, what to look for to do it right, and what you can and cannot recycle, you will also learn about the recycling process, and the impact it is having on our resources. We'll meet at the Hillside Education Center and kids are welcome. Donations gratefully accepted. Sign up at [eventbrite.com](#).

FYI: We've made changes to two of our Fall Events and apologize for any confusion.

- The 900 Marketplace will be held on September 13th, not Oct 10 & 11 as originally advertised.
- The Wood Shop Open House will be held June 27th, not June 20th as originally advertised.

You can find information on all our 2020 events by clicking the link below. We've got a lot of great events happening at the farm this year. Hope you can join us!

[CLICK HERE to see all 2020 events](#)

Coming Soon: Our Education App



We are excited to partner with a local developer VizVibe.com to offer our visitors an incredible educational experience from the palm of their hands.

Using any smartphone, visitors will be able to take a self-guided tour around several areas of the farm and learn more about a variety of topics including:

- historical structures
- dairy processing
- Spring Brook
- land management & stream stewardship
- cows, calves, chickens, pigs, donkeys, goats, sheep, and more
- non-profit mission
- photos, fun facts & much, much more....

A unique "then & now" photographic feature will allow you to step back in time and see Hillside Farm's magnificent evolution since 1881.

We will also offer visitors a kiosk tour so they can explore even more in-depth information and videos about Hillside Farms. Stay tuned as we expect to have this educational technology available in March.

**Summer 2020 Farm Camp
Registration Now Open for Grades K - 8**



The Lands At Hillside Farm is gearing up for another great year of Summer Farm Camp! Now in its 13th season we are excited to offer our most enjoyable and educational experiences ever.

Summer Farm Camp combines exercise and activities while keeping education challenging and fun. We look forward to welcoming your child(ren) to Hillside's 2020 Summer Farm Camp!

Schedule:

June 22-June 26: All About Farm Animals

June 29-July 3: Farm Science

July 13-July 17: All About Farm Animals

July 20-July 24: Farm Science

July 27-July 31: All About Farm Animals

Activities will include, but are not limited to:

- Getting to know our dairy herd, calves, horse, goats, sheep, pigs and chickens
- Hikes and scavenger hunts
- Farm related arts & crafts
- Educational tours of our "Mooseum" Barn and processing plant
- Hayrides
- Stream explorations
- And tons of other great things

[CLICK HERE to register for Summer Camp](#)

Coming Soon: Timber Frame Addition



We are just weeks away from opening the long-awaited addition to the Dairy Store. The Timber Frame Preservation Project has been constructed from two barns native to our area. Both barns were built around 1825, and one is original to Hillside Farms. This project has been funded by a generous private grant.

Thank you for your patience during this construction. We are so excited to reveal this gorgeous new space to the community. Please stay tuned for our grand opening which is just around the corner!

[CLICK HERE](#) to read Citizens' Voice article about expansion

Hillside Farms is Certified Animal Welfare Approved!



We have exciting news to share! After passing microscopic reviews of our farming practices and procedures, Hillside Farms has been granted the status of Certified Animal Welfare Approved for dairy cattle.

A Greener World, in collaboration with scientists, veterinarians, researchers, and farmers across the globe developed animal welfare

standards and criteria related to animal husbandry and farming practices. Animal Welfare Approved received an “Excellent” rating by Consumer Reports.

[CLICK HERE](#) to learn more about this certification

An Editorial on Fair Oaks Farm Thoughts by Chet Mozloom, Executive Director of Hillside Farms

Consumption is democratic if you are not impoverished.

The dairy industry is often under attack for the mistreatment of cattle. After watching the Fair Oaks Farm video, released June 2019, I think it should be. I’ve visited many farms, met many dairy farmers, and read about countless others over the past decade and I came to categorize farm culture towards animal welfare in three groups: Indifferent, Abusive, and Symbiotic. There are varying degrees within each of these groups.

The culture at some animal farms is simply indifferent to animal welfare. These farms do not consist of people who are abusive by nature, but they do not harbor empathy or any emotion with respect to animal welfare. The animals are a commodity with no personality, but are well cared for, for the sake of economic benefits. This might even include many farms viewed as the most compassionate through expert marketing.

[CLICK HERE](#) to continue reading

Recipe: Pesto Salmon



Looking for a quick and delicious dinner? We can make it easy for you with a few simple ingredients from the Dairy Store. Salmon is a delicious and healthy protein that can pair easily with most vegetables and side dishes.

Pesto Salmon

Ingredients:

- Wild For Salmon sockeye salmon
- Stonewall Kitchen artichoke pesto
- lemon juice
- salt & pepper

Directions:

- place salmon on a baking dish with the skin side down
- add 1-2 tablespoons of pesto per portion of salmon
- sprinkle with lemon juice, salt, and pepper
- bake at 400 degrees for 10-20 minutes until salmon flakes. The FDA recommends that salmon's internal temperature reach 145 degrees.

Wild for Salmon is based in Bloomsburg, PA. The fisherman-owned business sustainably harvests and flash freezes salmon from Alaska.

Stonewall Kitchen makes a variety of flavorful products using simple ingredients and all their products are made in the USA.

[CLICK HERE to learn about salmon's health benefits](#)

The Lands at Hillside Farms depends on donations from generous supporters. We would be honored if you chose to invest in our non-profit educational dairy farm. With your support, together we can continue make a difference in this community through farm-based education.

Donations can be mailed to:
The Lands at Hillside Farms
65 Hillside Road
Shavertown, PA 18708

If you prefer to donate online, the button below will take you to a secure checkout.

We are deeply grateful for your support!

[CLICK HERE to donate online](#)

The Lands at Hillside Farms
www.thelandsathillsidefarms.org 570-696-2881

