



Farms, Farms, Everywhere Farms!
by Kristina Schram

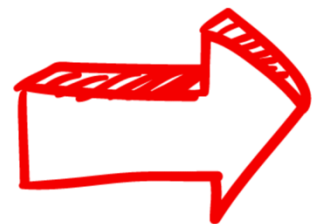
Have you ever noticed how many farms we have around here? I counted them once and came up with 322. Okay, obviously, I didn't even try to count them all, but I know there are a lot of them. Which is one of the things I like about living in this area. Farming is such a traditional and rooted way of life and I love that it helps us maintain a strong connection with our ancestors and our past. I also love the entrepreneurial spirit, the desire to be your own boss, the getting back to nature, but mainly, all the rogue chickens crossing the road. The tasty foods these farms provide don't hurt, either. To be honest, I don't think I'd like running my own farm. I've heard the hours are brutal, plus I don't think I'd like my boss, which makes me grateful others are willing to do it.

My husband spent his childhood on a farm in Minnesota. They grew wheat and soybeans and apparently children (he's one of nine). It wasn't an easy way to make a living—to this day he says he still gets nervous when more than a week goes by in the summer without rain. His family certainly didn't get rich off the enterprise (especially with nine kids), either, but his father liked being his own boss and working the land. Whether your farm is big or small, farming is a noble endeavor, but it takes a lot of work and sacrifice.

Rather than being a farmer myself, I've decided to get better at supporting these independent providers. Yes, it's easier to do one-stop shopping at the grocery store. But like everything, once you make multiple stops a habit, it will get easier, until one day you can't imagine doing it differently. First, learn the hours of the different places where you might want to shop, then their locations, and then you can start fitting the stops into your shopping day. Or on the way to or from work/school drop-off/a Dunkin' run. Or while biking, like me and the hubby in the summertime. On one of our routes, we stop at a local farm to pack our bike bags with fresh corn and tomatoes for a delightful evening meal. It's a tight fit, but we are determined.

In this episode of the Banner, we have dedicated a page to our local area farms, providing important information regarding location, hours, and goods. Keep it close to hand and consult it often. Without farmers, we don't eat. Without local farmers, we don't eat fresh. So go the extra mile (or two) and support local!

Check out our list of local farms!



Name: The Fox and Crow Farm and Country Store

Location: 948 Province Rd, Barnstead

Hours: Thursday 11-4pm, Friday-Saturday 11-6pm, Sunday 11-4pm

Items For Sale: We offer our own pasture-raised pork, chicken, turkey, duck, and rabbit. We sell a variety of homemade dry rubs, smoked salts, pantry foods, soaps, candles, and decor. We also sell products from a handful of other farms, small businesses, and women-owned businesses.

Our farm offers seasonal family events, intimate private farm-to-table dinners, outdoor recreational activities, and farm stays. We are on Facebook, or you can visit our website for more information: www.thefoxandcrowfarm.com

Name: The Locke Farm

Location: 57 North Barnstead Rd, Barnstead

Hours: Self-serve

Items For Sale: Pumpkin, ALL kinds of squash (summer & winter), tomatoes, eggplant, green peppers, varieties of hot peppers, a couple varieties of potatoes, corn.

For more information, we can be found on Facebook.



Name: Black Dog Farm

Location: 614 Province Rd, Barnstead

Hours: Always

Items For Sale: Desserts, pet treats, POY blueberries, fresh eggs, baked goods (pies, bars, brownies).

We can be found on Facebook and at black-dog-farm.square.site.

Name: Half-A-Penny Farm

Location: 50 White Oak Rd, Barnstead

Hours: By appointment (call Jenn 603-591-2910 or Shane 603-345-5277)

Items For Sale: We offer Black Angus Beef - individual cuts at the farm store or 1/4, 1/2, and whole sides available all year. We also carry eggs from our free-range chickens.

We will be at the Barnstead Farmers Market in June, the first two weekends in July, and the last two weekends in August.

We can be found at <https://halfapennyfarm.com> and on Facebook.

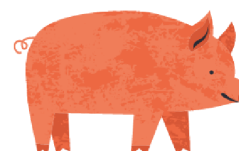
Name: Maguire Family Farm and Orchard: Family-Run and Eco-Friendly!

Location: 166 Pitman Rd, Center Barnstead

Hours: Self-serve during daylight hours starting at the end of May - cash or venmo

Items For Sale: Blueberries, apples, concord grapes, plants, veggies, herbs, and flowers.

We can be found on Facebook and can be contacted via email: kalphen@yahoo.com or by phone: 781-640-0776.



Name: Tiede Farms Smokehouse

Location: 238 S. Barnstead Rd, Barnstead

Hours: Pick up by Appointment Only on Thursday & Friday 12:00pm-6:00pm

Items For Sale: Meats (bacon, ham, pork, sausage, chops, snack sticks, kielbasa, bratwurst), mustard, cheese.

We can be contacted via email: tiedefarmssmokehouse@outlook.com or at 603-269-2900. There is also a contact form on our website: <https://tiedefarmssmokehousesellc.com/>

Name: Hoar Frost Farm

Location: 96 French Rd, Center Barnstead

Hours: Call to put in your order

Items For Sale: Soy-free, pasture-raised eggs, pasture-raised broiler chicken, pasture/wood-raised pork, and pasture-raised turkey.

Contact us at Hoarfrostfarm@gmail.com or 603-581-9249.



Name: Moose Rock Farm - Sabre Stout, Owner

Location: 346 Peacham Rd, Barnstead

Hours: Farmstand

Items For Sale: Handmade goat milk soaps made from our own heritage breed goats, lotion bars, lip balms, yarn from our own heritage and cross sheep, fresh chicken and duck eggs, seasonal produce and meats, quick breads, small batch botanical jellies, maple syrup, wood cutting boards, worms (red wigglers for compost or fishing), antiques and other handmade items. Livestock: Appaloosa Show horses, sheep, goats, cows, chickens, ducks, pheasant, rabbits, donkey, bees, and sometimes pigs. We also take in unwanted farm animals!

To contact us, email: mooserockfarm@gmail.com or call 603-397-7010.



Name: Brindleview Farm

Location: 230 Peacham Rd, Barnstead

Hours: (Honor system) Venmo available

Items For Sale: Goat soap, plants, vegetables, fruits, canned goods, and more!

For more information we can be found on Facebook.



Name: Unless Flower Farm

Location: 161 Colbath Rd, Center Barnstead

Hours: Spring/Saturday before Mother's Day

Items For Sale: Flowers!

For more information visit Unless Flower Farm on Instagram and Facebook.

Name: Neva Dun Farm

Location: 77 Peacham Rd, Barnstead

Hours: Seasonal

Items For Sale: Christmas Trees

Email us at nevadunfarm@gmail.com or go to nhchristmastrees.com/nevadun



Name: ButterSmith Farm

Location: 303 Upper City Rd, Pittsfield

Hours: Always

Items For Sale: We have chickens, ducks, geese, guineas, and quail. We have eggs all year round. We have all types of seasonal products: Walnuts, black walnuts, sour cherries, apples, plums, pears, peaches, apricots, zucchini, squash, cucumbers, tomatoes, and more!

We can be reached at 603-858-1971 and on Facebook.

Name: Little Red Hen Farm & Market LLC

Location: 85 Norris Rd, Pittsfield

Hours: Monday - Sunday: 8:00am-7:00pm

Items For Sale: Butter, honey, eggs, bread, desserts, syrup, jam, herbs, bath & body, meats, dairy products, and more!

We can be found at littleredhenfarm.net and on Facebook.

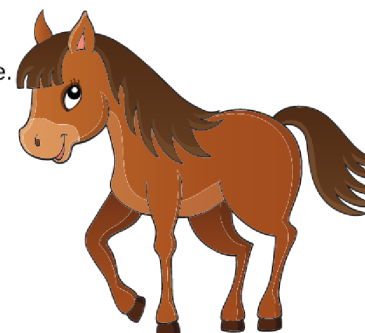
Name: Dowboro Farm & Victory Works Farmstand

Location: 615 Dowboro Rd, Pittsfield

Hours: Thursday-Saturday 9:30am-6:00pm; Sunday 10:30am-4:00pm

Items For Sale: Eggs, plants, herbs, baked goods, jams and jellies, cutting boards and more.

This stand is run by 4-H youth entrepreneurs, and they are selling their own products!



June Happenings at the Library

Tues. 6/6 @ 11:30AM-2PM Senior Services Potluck: What luck! Senior Services is hosting a Potluck! This adults-only event will be held in the meeting room of the Barnstead Library. While attendees are welcome to bring something to share, it is not expected. Kathy Preston will be our guest speaker. No registration required.

Wed. 6/7 @ 6-7:30PM Mead and Read: (ages 18+) We will be discussing *The Language of Flowers* on Wednesday, Jun. 7. Over the Moon Farmstead in Pittsfield is our meeting place, and we start at 6:00. The language of pizza is their native tongue, so feel free to order one while we talk about the book. Her Royal Spyness by Rhys Bowen is our royally awesome July selection.

Tues. 6/13 @ 12:30-2PM Homeschool Show & Tell: Students, choose one or two things you would like to present to the group. It can be a found object, a created object, a special talent, even a school project. After this event, we will be taking a homeschool programming break until September. So join us for a fun show, then enjoy your break!

Thurs. 6/15 @4-6PM Tween DnD: We last left our heroes in the midst of a battle with a bearbug! Can they escape? What lies in wait for them behind the rock wall? Anyone is able to join at any time. Snacks and drinks provided.

Thurs. 6/15 @6-8PM Teen DnD: Our heroes are in the throws of a bugbear battle! Can they save Eloise? Who is this Bag Lady stealing children? More answers will be revealed each time we meet. Anyone is able to join at any time. Snacks and drinks provided.

Fri. 6/16 @ 3:30-5PM OFML Kids Club Karaoke: Join Miss Jerissa at the library for some tune-time. Brush up on your favorite jam—Love Librarians is a personal favorite—and plan on singing to your heart's content!

Fri. 6/23 @6-7PM Teen Advisory: Have a voice in your community. Meet with like-minded teens about book suggestions, volunteer opportunities, and library events. Light refreshments provided.

Mon. 6/26 @ 6-8PM Worm Composting for Beginners: Experienced worm farmer and teacher, Jock Robie, will lead a presentation on building your own worm bin for home use. (This is the one time it's okay to open a can of worms.) At the end of the evening, five lucky families will be leaving with their own bin! Join us again in October for another workshop on harvesting. Mr. Robie will bring all the supplies, attendees only need to sign up with the library.

Thurs. 6/29 @1-3PM Teen/Tween Luncheon: Teens and tweens are invited to a special District 1-style luncheon to start off our Summer Reading Program. Dress up, enjoy food and drinks of the highest caliber, and have your Zone for Summer Reading chosen through a lottery. Everyone will receive an arm band with the color of their zone. Let the Hunger Games begin!

SUMMER READING PROGRAM: We are currently revving up for our Summer Reading Program, which officially starts June 20th. This year's theme is—say it with me—All Together Now! More information to come, but for now be sure to pencil it in for your summer plans! The "All Together Now" kickoff is at the library June 24th at 11AM-1PM. Join the community celebration for fun and games with local PD, Fire & Rescue, T.L.Storer, Parks & Rec. and more!

During the month of June there will be a take-and-make of leftover Dino taxidermy kits. Come into the library and get your dino-mite kit—while supplies last!

Summer Hours at the Library - Tues-Wed: 10AM - 6PM, Thurs-Fri: 12PM - 8PM, Closed Saturday, Sunday, Monday.

The Library is Hiring! For more information, visit our website at <https://www.oscarfoss.org/volunteer-and-employment/>





2023 BARNSTEAD OLD HOME DAY

Saturday, August 12th, 2023 from 9AM-4PM
1 W Parade Cir, Barnstead, NH 03218-3605

Join us for Barnstead's Old Home Day, 2023.

The event will be kicked off with our very own Barnstead Farmers Market and 5k Race at 9AM. The official open of Old Home Day will start at 11AM with tons of events for everyone. Vendors, Food, Competitions, Shows and so much more. Plenty more details to come so stay tuned.



**BARNSTEAD
FARMERS MARKET**
June 3rd- September 30th | 9 AM- 1 PM

NEW LOCATION
*Parade Congregational Church of Barnstead.
1 Parade Circle. Barnstead, NH 03218*

Find your favorite locally sourced goodies at the farmer's market, fresh from the farm to your table! *Live music and food trucks*



www.barnsteadfarmersmarket.com



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Barnstead Historical Society News

Decoration Day and Memorial Day

The first national observance of Decoration Day, later known as Memorial Day, occurred on May 30, 1868. The holiday was proclaimed by Commander in Chief John H. Logan of the Grand Army of the Republic to honor Union soldiers. Official recognition began in 1873 and by 1890, every Union state had adopted it. In 1971, Congress standardized the holiday as Memorial Day to be observed on the last Monday in May

One cannot drive by a cemetery in Barnstead without seeing a flag on a grave of someone who served this country, thanks to the efforts of the members of Barnstead's American Legion. Originally constructed as a church in 1986, the American Legion in town is dedicated to the memory of Earl B. Clark of South Barnstead, who was killed in the Argon Forest during World War I. Emery G. Tasker, of Barnstead Parade, enlisted in the US Army in 1943. He served 296th Combat Engineer Unit. He was killed in action in Germany on May 22, 1945.

Despite his advanced age (60 years, +/-), John T.G. Smart volunteered to serve and was mustered into the Union Army., Company G, 8 th Regiment, NH Volunteers. Records show that he died in camp in Louisiana. His three sons, Joseph (1 st Company, Massachusetts Sharpshooters), Samuel (also Company G, 8 th Regiment, NH Volunteers) and John (also Company G, 8 th Regiment, NH Volunteers) served and died in service to their country. All four are buried in the Tuttle-Smart cemetery, on Beauty Hill Road, near the corner of Narrows Road.

Nathan Nutter of North Barnstead was a soldier serving in the Revolution. He was captured and died in prison in Halifax, Nova Scotia.

These are only a few of the many who made the ultimate sacrifice. We ask that you remember the true reason why you are able to enjoy your long weekend and hamburgers cooked on a grill this Memorial Day.

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**PROPERTY TAX RELIEF FOR LOW AND
MODERATE INCOME FAMILIES**

**THE STATE OF NEW HAMPSHIRE HAS ENACTED A LAW
ENABLING PROPERTY OWNERS TO RECEIVE RELIEF OF
THE STATE EDUCATION PORTION OF THEIR TAX BILL.**

**PROPERTY OWNERS WHO RESIDED IN THEIR HOME AS OF
APRIL 1ST IN THE YEAR FOR WHICH THE CLAIM IS MADE
AND HAD TOTAL HOUSEHOLD INCOMES OF \$37,000 OR
LESS IF SINGLE AND \$47,000 OR LESS IF MARRIED OR
HEAD OF A NEW HAMPSHIRE HOUSEHOLD ARE ELIGIBLE.**

**THE FORMS MUST BE COMPLETED AND MAILED TO THE
DEPARTMENT OF REVENUE BY JUNE 30TH.**

**[HTTPS://WWW.CONCORDNH.GOV/305/LOW-
MODERATE-TAX-RELIEF](https://www.concordnh.gov/305/low-moderate-tax-relief)**

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goods

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RECIPE CORNER

Minature Strawberry Muffins

IT'S STRAWBERRY SEASON!!
Here's a nice way to start your morning off—or tea time.



Ingredients:

- 1 1/2 cups mashed strawberries
- 3/4 cup sugar-divided
- 1 3/4 cups flour
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 2 eggs, beaten
- 1/4 cup butter
- 1 teaspoon vanilla



Directions

1. Combine strawberries and 1/4 cup sugar; set aside. After 30 minutes drain strawberries: reserve liquid.
2. Combine flour, nutmeg, salt and soda; set aside.
3. In a medium bowl, mix eggs, butter, vanilla, remaining 1/2 cup of sugar and the reserve juice from berries. Add to flour mixture stir until combined.
4. Fold in berries. Spoon into greased miniature muffin tins. Bake at 425 degrees for about 15 minutes for the mini or 20 minutes if baking larger muffins.

Yield: about 32 mini's—12 larger.

Enjoy!!!
J Terry

A little history on Strawberries:

- The word Strawberry comes from the Old English Steawberige, because the plant sends out runners similar to pieces of straw.
- Strawberries are native to North America. and are members of the rose family.
- The most common variety is a hybrid of the wild Virginia berry and the Chilean variety.
- The plant produces fruit that comes from tiny white flowers and sends out runners to propagate.
- Strawberries have been eaten since the ancient Roman times. They are the only fruit with seeds on the outside and are in the shape of a heart.
- The Strawberry was first mentioned in literature as early as 1000AD and the first sketch of the plant was printed as early as 1484.
- The first mention of strawberries occurred around 234-149 in the writing of Cato, a Roman Senator.

BE THE CHURCH

Protect the environment. Care for the poor.
Forgive often. Reject racism.
Fight for the powerless.
Share earthy and spiritual resources.
Embrace diversity. Love God. Enjoy this life.

CONGREGATIONAL CHURCH OF NORTH BARNSTEAD - UCC

504 N. Barnstead Rd. Center. Barnstead, NH
ccnorthbarnstead.com

**Worship with us in-person
or join on Zoom at 10am**

BARNSTEAD PARADE CONGREGATIONAL CHURCH



Worship Service 9:00 A.M.
Rev. Sandy Pierson—483-2846



CENTER BARNSTEAD
CHRISTIAN CHURCH

Worship Service - Sundays @ 10AM

www.centerbarnsteadcc.org



**If you would like to submit an event
or classified for the Barnstead
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danielle@oscarfoss.org with the
details.**

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