

COMMON VISION CSA/ART COMMUNITY SUPPORTED AGRICULTURE/ART & LEARNING CENTER

Quarterly Newsletter – Summer 2018

www.commonvisioncsaa.com

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**GARDEN PARTY &
CSA/ART OPEN HOUSE
JULY 24TH 6-11PM
JOIN FAMILY, FRIENDS &
NEIGHBORS FOR A
POTLUCK, FIRE &
MUSIC.**

CSA COOKING CLASS & FARM TO TABLE DINNER

CSAg Cooking Class & Farm to Table Dinner w/ Local Chef Jake Fava

4th Tuesday of the month.

(June- September) 3-6 pm

\$30 members/ \$40 Non -Members

Come and celebrate some of July's bounty with a fun and informative, hands-on cooking class at Common Vision CSA!

July Menu:

* Zucchini Pappardelle & Fresh Tomato Sauce

* Grilled Eggplant Parmigiana, Fresh Mozzarella Heirloom Tomato and Basil Pesto

* Salad of Kale, Blueberry, Pistachio-Parsley and Lemon Crusted Goat Cheese.

* Blueberry, Balsamic Vinegar and Olive Oil Dressing

All of these dishes are simple in their ingredients and preparation, yet are elegant and mouthwatering!

This month we will be hosting a potluck to coincide with the end of class dinner- Stay into the evening and celebrate the summer with neighbors and friends! Fire and music to follow the meal!



- *Clear Mountain Crafts- Pottery
- *1841 Brick Farmhouse: Apiary, Garlic & Specialty Food
- *Baskets by Sue Lenfest
- *Circle of Pines Farm- Goat Cheese
- *Crystal Rock Arts- Jim Pecora
- *Mandelbrot Set Art - Reese Acheson
- *Elmore Mountain Therapeutics- CBD Products and Classes
- *Ripple Pottery- Mugs & Mushrooms

Summer has been really busy here at Common Vision as we continue to implement some infrastructure to support our programming for the upcoming year!

The yurt has completed its transformation and serves as a classroom space for instructors & presenters as well as an B & B when needed!

The gardens have all been moved and expanded to accommodate the yurt construction. They are setting roots and taking form in new locations.

Thanks to Jake Fava for the addition of an outdoor garden- kitchen off of the greenhouse! A lot less dirt inside!

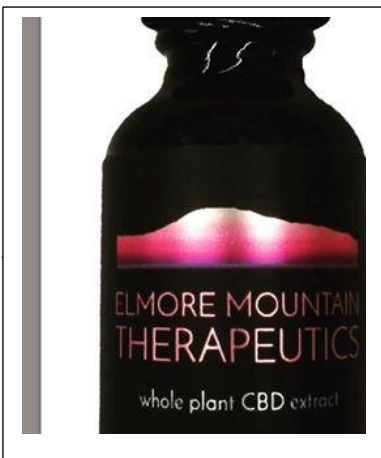
CSA OFFERINGS:

CSA pick-up is available the last Tuesday of the month. To see more information about becoming a member and to see monthly offerings you can visit our website at www.commonvisioncsaa.com If you are not a member and would like to purchase veggies, eggs, herbs, soap or coffee/cold-brew a la carte- Please call ahead to place order and arrange for pick-up.

If you would like to purchase an add-on from another farm please put in a request by the 15th of the month so we can plan accordingly. Farms that are contributing at this time are: Brick Farm Appiaries and Specialty Foods, Circle Pines Goat Cheese & Favas Homemade Bread. Look on the CV face book page to see highlighted items and new monthly features.

CSA pick-up days are also the day for the Farm to Table Dinner Series/ Cooking Class w/ Local Chef Jake Fava. Come learn some new recipies featuring the months bounty and share a delicious meal. BYOB

SUMMER VENDING SCHEDULE



We will be serving up Organic Coffee, Cold-Brew Iced Coffee, Tea, Lemonade, Chai & Hot Chocolate!

Also homemade baked goods: Chocolate Chip Cookies & Gluten-free Double Chocolate Cookies from the Fava's kitchen & Blueberry, Peach and Apple Crisps/ Cobblers. With our very own peaches and berries!

New this year we are infusion partners with Elmore Mountain Therapeutics! We will be offering CBD infusions into our coffee for an additional charge.

We will also be having EMT come down and give an informational workshop about the uses and products incorporating CBD.

Look to the fall schedule to find CBD Presentation/ Infused Harvest Meal & other CBD classes coming soon to Common Vision CSA/Art: Yoga, Meditation, Massage, and more....

If you would like to learn more about our products or book us for an event please contact us at 603-558-4142

Thank you for another great season of seeing great music, great folks and great times!

Living the Dream!



Gratitude.



FALL CLASS SCHEDULE:

More information, class descriptions and payment options will soon be coming out on the web page- Look at our Face Book page for updates and new events.

Field Study Series : Dawn Dextraze & Sullivan County Conservation District: September 4-Oct 16th
Tuesdays 1-3pm

CSA Farm to Table Dinner & Cooking Class: Jake Fava last Tuesday of the month 3-6pm

STEM: "Fire Away" Challenge- Catapults, Trebuchets and Cannons...Oh My! : Marjorie Erikson
6 Week Series Sept. 19- Oct 12 (Wednesdays) 10-12pm

Intro. To Beading: Georgianne Pierce 6 Week Series September 23-Oct.28 Sundays 12-2

Clothes Swap/ Up-Cycling Clothes: Sunday Oct 21 9-3

Yoga: Lori Fletcher 6 Week Series October 8-Nov. 12th Mondays 6:30-7:45pm

PTA: 2nd Monday of the month - Starts in September

Writing Class: 6 week Series- Sundays 3-5pm Starting Sept. 30th

Song Share: First Sunday of the month 5:30-7:30

Canning the Harvest: Details coming soon.

Harvest Dolls : Linda Blackburn Date TBA

CBD Informational Harvest Dinner: Ashley Reynolds Date TBA

CBD Infused Classes: Yoga, Massage, Meditation and more...Coming soon! Dates TBA

Contact us if you would be interested in offering a class, running a program or using the space to hold a gathering this fall!

Big Event Coming in 2019!

2-Day Music Festival with Common Vision: Art as Activism!

Calling all Art Activists to Rise- Up and get involved! We are looking for Presenters, Performers, Art Installations, Vendors and Sponsors!



HAVE A 'HURTN' FOR A YURTN'?

The yurt has been a great space for homeschool group, yoga classes & now for the Summer a Yurt B & B! If you would like to enjoy the yurt experience to offer a class or rent it for a short-term stay ...Give us a call!

This space will be available for Interns / WWOOFers in Spring of 2019.



Contact Us

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Community Supported Agriculture & Art! Check-out these artisans if you're here for a class or make an appointment to stop by to purchase their art and farm products. To learn more about our CSA/A vendors visit our website to see links to their work.

