

Beetlebung Farm
521 South Road
Chilmark, MA 02535
Mara@beetlebungfarm.org

March 20, 2024

The Chilmark Select Board
401 Middle Road
Chilmark, MA 02535

Dear Chilmark Select Board,

We are seeking your approval to host "A June Evening on the Farm" with a deep exploration of our vegetables and their unique culinary applications. This two hour experience will include a farm tour and food tasting of products grown and prepared on our farm. This gathering would take place on **Saturday, June 15, 2024, from 6pm-8pm**. We would limit the experience to 30 people, park all cars on our property and provide an ADA approved bathroom facility located in our barn. We would not provide alcohol but will provide a non-alcoholic, farm-based beverage for participants to enjoy as they tour the vegetable field. For reference, our proposed Board of Health application is attached to this letter.

The evening will begin with a guided tour around our growing spaces at which time participants will learn about our farming practices and approach, our variety selection, and our focus on culinary applications. Our farmers will speak about a particular plant family and focus on several varieties within that family that we are growing. Participants will have the opportunity to taste the raw product while farmers are sharing their knowledge and stories. The tour will conclude either on our covered porch off our farmhouse or barn where everyone is invited to enjoy two different culinary applications of "the vegetable of the day."

Our hope is to provide a behind-the-scenes glimpse into our farming operation - the "what, why and how" of our farming practices, values and variety selections and to offer a farm-driven educational experience for the public.

Many thanks in advance for your consideration.

Best,



Mara Flanagan
Beetlebung Farm

Attachment: Board of Health application



TOWN OF CHILMARK
 CHILMARK, MASSACHUSETTS

Board of Health

401 Middle Road, P.O. Box 119
 Chilmark, MA 02535
 Tel: (508) 645-2105
 Fax (508) 645-2110
 E-mail: boh@chilmarkma.gov
 Hours: 8:30 am to 3:30 pm, M-F

Temporary Food Establishment Permit Application

This form must be submitted no less than 15 business days prior to the event date to allow enough time for Zoning Department sign-off.

Permit # 2023 -	Date:	Fee: \$10 pd
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Applicant: Beetlebung Farm		
Address: 521 South Rd		
Phone #	E-mail: info@beetlebungfarm.org	
Name/Location of the Event: Name: A June Evening on the Farm Location: Beetlebung Farm		
Event date: June 15, 2024	Hours: 6 pm	to 8 pm
Number of People to be Served: Highly-Susceptible? Y / N 30 people No highly-susceptible		

1. Food to be served: attach menu if necessary

List all foodstuffs below:

Source

See attached	Majority of the food is sourced from Beetlebung Farm and other island farms.
	items not sourced on island will be limited - (oils etc) and will be sourced from licensed vendors/purveyors (greater MA/regional farms prioritized after island farms)

2. Preparation/Cooking Facilities: describe facilities, processes and equipment

On-site:

Beetlebung Farm commercial kitchen (contingent upon inspection and permit)
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Off-Site Location/name of kitchen:

Certified? Y/N

3. Food Protection during Transport and Service: describe processes to protect food and maintain temperature during storage, display, and transportation

N/A

4. Personnel and food-safe practices: Designated, on-site PIC with Serv-Safe required except at bake sales

Number of staff assigned to food service:

Tasks assigned to food staff members: <i>demonstrate segregation of money handling, ready-to-eat food service and raw food handling:</i>
No money handling will occur on the night of the gathering
Mirra Sims - Serv-safe manager certified , allergy awareness certified
Kate Woods - farm director, serv-safe manager certified, allergy awareness certified
Name of on-site PIC is: Mirra Sims
Measures to ensure hot/cold holding: hot food held in hot holding station to maintain proper temp zone, cold food will be held in a refrigerator to ensure safe temp zone
Measures of cook-temp of animal-origin food

5. Additional Requirements:

Toilet/handwashing facilities multiple bathrooms available, ADA bathroom available if needed
Refrigeration or ice for sensitive foods yes, refrigeration and ice available on site. Large ice machine on site.
Measures to avoid bare-hand contact with RTE foods on display (i.e. tongs, serving tissues, napkins, etc.) tongs, serving utensils, gloves etc will be all used for RTE foods
Garbage/Rubbish: garbage area associated with commercial kitchen permit. SOPs available

Please note: Home canned foods and foods cooked or prepared in a home kitchen may NOT be offered at temporary food events. The only exception to this is for baked goods being offered at a bake sale for a non-profit agency. **Any potentially hazardous foods which are pre-cooked and pre-cooled off-site for service at the temporary food event MUST be prepared at a licensed food establishment.**

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Applicant Signature: Mara Planaga Date: 3/20/24

To be completed by the Board of Health and Zoning Department:

Zoning Official Signature _____ Date: _____

Board of Health Official Signature _____ Date: _____

Action Taken: *Approved:* ____ *Denied:* ____

Conditions for Approval/ Reasons for Denial:

List of food, presented family style for participants:

Pea Salad

A selection of the season's pea varieties topped with summer squash blossoms and shaved local cheeses

Shelling Peas... in fritter form

THE sweetest shelling pea w. spring spinach, fresh herbs and Grey Barn Fromage

*May vary depending on seasonal availability