

Beetlebung Farm Sagra Series Proposal - 2024

A series of farm-driven educational gatherings based on the Italian principle of Sagra: a celebration of the harvest at moments of agricultural significance throughout the year.

Each Sagra is a way for us to sell our product in a unique and deeply immersive manner.

Logistics:

Twelve Sagra, once per month.

Max of 26 people per event

Ticket Price: TBD. Will vary to reflect goals of education, accessibility and community impact

Discussion topics from farms include: **regenerative farming practices, variety selection, food system economics, plant breeding and genetics**

Commercial Kitchen being used to Prep Food:

Beetlebung Farm kitchen

Dates: (Subject to change)

- May 20th
- June 17th
- July 15th
- August 19th
- September 16th
- October 21th
- November 18th
- December TBD
- January 2025 TBD
- February 2025 TBD
- March 2025 TBD
- April 2025 TBD

Sample food items

Available for consumption on the farm

***** (all produce mentioned is sourced from the Beetlebung Farm fields & greenhouses - dairy is sourced from on-island farms) *****

Hakurei Turnips, Mermaid Dairy Yogurt, Poppy Seeds

The “Party (Re)-Mix” - Salad

Our farm blend of seasonal greens, micro herbs, vinaigrette

Romano Beans & Red Peppers

Filet beans, roasted red peppers, onions, parsley, walnut dressing

Sprouted This & Sprouted That

Roasted purple sprouting broccoli, sprouting kale, mixed micros, tahini sauce

Summer Squash Three Ways

Stem, fruit & Flower: Penne style squash stem, fried and stuffed blossoms, and roasted squash fruit in a yogurt butter sauce

Trial Potato & Cabbage Gratin

Cornell University trial potatoes paired with caraflex cabbage in a cheesy, herby sauce

Honey Cake

Honey straight from the farm hives

Overview/Series Description

Beetlebung Farm’s unique location - in the town center of agrarian Chilmark where farming lives alongside education, community services and town governance - makes it an ideal springboard for educational experiences focused on the value of small scale agriculture and a strong local food system. With this in mind, we have created a series of farm-based experiences consisting of a tour and dinner rooted in education and inspired by key moments throughout the farming season.

As a farm business, we value our ability to produce high quality vegetables in an efficient and intentional way to sell to our consumers. At the same time, our mission is to expose the community to the many other values a farm can provide and to us, that’s what these dinners represent. The goal of this series is to provide a holistic farm experience - to use food shared amongst others in order to inspire and stimulate conversation around agriculture practices,

thereby deepening the connection between our community and those who grow their food. As our farmers share their stories and knowledge, they will provide a glimpse into what it takes to grow nourishing food and how their work translates into taste and unique culinary applications. The dishes represent hyper specific moments in time during a growing season on a farm, something unlikely for most people to experience in any other context.

Feeding is what we do: feeding the soil, feeding the community and feeding the land and larger ecosystem. Our Sagra series brings to life the Wendell Berry quote “eating is an agricultural act”. Eating is a necessity but deciding what you eat and where you buy your food is often a choice. A key element of a healthy food system is that eaters connect the food that they eat with farming, farming practices and the land. Through shared conversations over a meal from and on the farm, participants will come to understand the powerful ripple effect of supporting local, small farms - ones that value health, flavor, community and environment over efficiency, high yields and higher profits at the expense of our planet.

Bottom line: The impact of our Sagra dinner series comes full circle back to the farm and island. Beetlebung benefits from the sale of its products for the dinner. And the powerful educational and marketing aspect of the dinners create - not just a more loyal customer base for the farm - but also an important positive feedback loop for the community and our island food system.