Hart-to-Hart Farm is a small working diversified organic dairy farm nestled in the rolling hills of Albion, Maine. It is owned and operated by Doug and Linda Hartkopf and their three children.

Linda Hartkopf directs a summer youth program. She holds a Master's in Environmental Education and Bachelor's in Animal Science with a concentration in dairy; and has farmed with her husband for many years. She is an avid supporter of agriculture through school programs and tours and works with a variety of state organizations.

Workshop Date: August 18 –19 , 2018

Workshop Cost:

2 day	$180
Saturday only	$135
Sunday only	$45

Workshop Itinerary:

Saturday August 18th

9:00 - 9:30	Check In
9:30 - 10:00	Meet & greet
10:00 - 11:00	Farm tour
11:00 - 12:30	Garden dips, herbal Teas & harvest preservation
12:30 - 1:30	Farm to table lunch
1:30 - 3:30	Artesian cheese & pizza crust making
3:30 - 4:30	Participate in farm chore or free time
5 :00	Hand crafted pizza dinner & evening fire. * Bring a local brew to share

Sunday August 19th

7:00 - 8:30	Gentle yoga, farm walk-about or farm chores
8:30 - 10:30	Farm to table brunch
11:00 - 12:30	Sheep, wool & felting
12:30 - 1:30	Closing circle & reflection

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Hart-to-Hart Farm & Education Center
16 Duck Pond Lane
Albion, ME 04910l

Presents

Farm Camp for Adults
August 18 - 19, 2018

Explore the Magic at
Hart - to - Hart Farm & Education Center
Albion, ME

Why should kids have all the fun?

It's here! A mini farm camp retreat for you! During this 2 day workshop we'll tour our organic farm while focusing on pizza, cheese, gardening and sheep!

Day 1 (August 18th)

Start the day out by touring the dairy and discovering what it takes to become an organic farm and member of Organic Valley

Then head into our kitchen and gardens to explore its wonders. We'll harvest a variety herbs for tea, explore different vegetable dips and discover techniques to preserving your harvest.

After a delicious farm to table lunch, try your hands at artesian cheese & the fine art of making the perfect pizza dough . Then we'll fire up the clay oven for our pizza dinner.

In between, raising the dough and dinner there are barn chores to be done. Campers love bottle feeding the calves.

We'll end the day by warming ourselves by the fire, listen to night life and socializing until the flames die down.

Day 2 (August 19th)

Ease into the morning with gentle yoga while you listen to morning farm sounds. Or an early morning farm walk-about looking for wildlife. Or maybe check out the barn chores.

Then work together as a team to create a delicious brunch using only the fresh farm ingredients. Who knows maybe will throw in a farm game or two.

Next, we'll explore our flock before trying our hands at needle felting.

Our weekend comes to a close with a circle of reflection and friendship.

There is always flexibility to explore your personal interest during the weekend.

Accommodations:

Pitch a tent and stay the night for the full farm experience or check out B & B or other accommodations in the area.

Copper Heron B & B, Unity / 207-948-9003

Maple Sugar Cottage, China / 207-358-8688

Waterville is 20 minute drive
Belfast is 30 minute drive