



**Press Kit:** Updated May 22, 2015

**Media Contact:** Vera Chang, Public Relations and Marketing Director, [vchang@shelburnefarms.org](mailto:vchang@shelburnefarms.org) (email preferred), cell 917.846.1865 (eastern time)

**Key Websites:**

**Website:** [www.shelburnefarms.org](http://www.shelburnefarms.org)

**Logos and images:** [www.shelburnefarms.org/news/press-photos](http://www.shelburnefarms.org/news/press-photos)

**Facebook:** [www.facebook.com/shelburnefarms](http://www.facebook.com/shelburnefarms)

**Twitter:** [www.twitter.com/shelburnefarms](http://www.twitter.com/shelburnefarms)

**Instagram:** [www.instagram.com/shelburnefarms](http://www.instagram.com/shelburnefarms)

**Flickr:** [www.flickr.com/groups/shelburnefarms](http://www.flickr.com/groups/shelburnefarms)

**Summary:** Shelburne Farms is a nonprofit organization educating for a sustainable future. The Farm collaborates with educators, schools, and other partners to advance Education for Sustainability in Vermont and internationally. Shelburne Farms is a leader in professional learning for educators through innovative programs and partnerships, including the Sustainable Schools Project, a Forest for Every Classroom and a Watershed for Every Classroom. In addition, the Farm provides leadership in the National Farm to School Network, Vermont Farm to School Network, Vermont Food Education Every Day (VT FEED), and the Farm-Based Education Network. The nonprofit is supported by charitable contributions, as well as its program-support enterprises, which include a grass-based dairy and award-winning farmstead cheesemaking operation, an organic market garden, maple sugaring and sustainable lumber production, special events, and internationally recognized inn and farm-to-table restaurant. Based on the shores of Lake Champlain in Shelburne, Vermont, Shelburne Farms' campus for learning is a 1,400-acre working landscape and National Historic Landmark. Shelburne Farms serves 150,000 program participants and other visitors annually on-site alone.

**Video About Shelburne Farms:** [vimeo.com/46627865#](https://vimeo.com/46627865#) (10:15 min)

**Location:** 1611 Harbor Road, Shelburne, Vermont 05482 (7 miles south of Burlington)

**Education Programs:**

- **Professional Development for Educators:** Shelburne Farms' place-based education programs support teachers and students in applying knowledge and skills to improve their schools and communities. The Farm is a partner in many professional development education programs including: [Forest for Every Classroom](#), [Park for Every Classroom](#), [Watershed for Every Classroom](#), and the [Champlain Basin Education Initiative](#). Teachers come to Shelburne Farms from around the world for its annual [Education for Sustainability Institute](#) and have free access to Shelburne Farms' library of education for sustainability resources, such as its [Guide to Education for Sustainability](#), [Healthy Neighborhoods/Healthy Kids Guide](#), [Cultivating Joy and Wonder](#) (for early childhood educators), and [VT FEED Farm to School Toolkit](#).

- **School Field Trips:** Preschool to eighth grade teachers and their students enrich curriculum with field trips to Shelburne Farms that investigate agricultural and ecological themes (e.g., science of farming, forest ecology, winter tracking, maple sugaring, pond life cycles, geology, wetlands, soils).
- **Farm-Based Education:** Shelburne Farms is the backbone organization for the 2,700+ member Farm-Based Education Network ([www.farmbasededucation.org](http://www.farmbasededucation.org)) that connects, inspires, and grows the farm-based education movement. Shelburne Farms and the Farm-Based Education Network are partnering with the [Vermont Farms! Association](#) and [University of Vermont](#) on best agritourism practices research. On-site at Shelburne Farms' [Children's Farmyard](#), farm-based educators teach where food and fiber comes from through daily hands-on learning activities, such as egg collecting and milking a dairy cow. Shelburne Farms also hosts Shelburne's local 4-H Club. During the summer, Shelburne Farms offers week-long summer camp experiences in the market garden, forests, ponds, and fields for children ages 4-17. The farm also partners with the [Sarah Holbrook Community Center](#) to host a New Arrivals Summer Camp that focuses on science. In 2013, the Farm was recognized as Yankee Magazine's winner for "[Best Hands-On Farm Programs](#)."
- **Farm to School:** Shelburne Farms is the Northeast Regional Lead for the [National Farm to School Network](#), coordinator of the [Vermont Farm to School Network](#), and a partner in Vermont Food Education Every Day (VT FEED) ([www.vtfeed.org](http://www.vtfeed.org)) along with the [Northeast Organic Farming Association of Vermont](#) (NOFA-VT). As a result of VT FEED's work to rebuild healthy food systems and cultivate links between classrooms, cafeterias, communities, and local farms,  $\frac{2}{3}$  of Vermont's 320 elementary schools are now engaged in farm-to-school programming. In 2013, VT FEED launched the [first-ever cookbook to feature local seasonal ingredients, created for school cooks by school cooks](#). Ann Cooper, a powerful voice for school food reform, called the cookbook "groundbreaking." Every year, VT FEED hosts a year-long [Vermont Farm to School Institute](#), a unique professional development opportunity for school administrators and educators to develop and implement farm-to school action plans.
- **Sustainable Schools Project (SSP)** ([www.sustainableschoolsproject.org](http://www.sustainableschoolsproject.org)): A project of Shelburne Farms that supports education for sustainability learning communities regionally, nationally, and internationally and that uses the idea of sustainability as an integrating context for curriculum, community partnerships, and campus practices. In partnership with the Burlington School District and Head Start, Shelburne Farms' SSP helped launch the preschool classroom at the [Sustainability Academy at Lawrence Barnes](#) in Burlington, VT, the first public elementary magnet school in the country with a sustainability focus, which includes school-readiness, literacy, food, nutrition, and the natural world. Shelburne Farms is also proud to partner with the [Children's Environmental Literacy Foundation](#) (CELF) on their Clinton Global Initiative Project to integrate education for sustainability and STEM (Science, Technology, Engineering, and Math) into New York City Schools.
- **Early Childhood Education:** Through hands-on activities and farm explorations, preschool classes encourage curiosity and engagement with the natural world. Shelburne Farms runs a Preschool Adventures program and partners with [King Street Youth Center](#) to host underserved children. In 2013, Shelburne Farms published [Cultivating Joy and Wonder: Educating for Sustainability Through Nature, Food, and Community](#). See above for our work on the Sustainability Academy preschool program.

#### **Program Support Activities and Enterprises:**

- **Grass-Based Dairy, Meat and Farmstead Cheddar:** Since 1981, Shelburne Farms has crafted cheddar cheese using raw milk only from its herd of 120 Brown Swiss cows. Dairy cows, sheep and beef animals are raised on pasture- and fed on hay and silage grown without crop herbicides or pesticides. Farming practices promote livestock health through good nutrition, sanitation, and low-

stress handling; minimize erosion and water pollution; and enhance wildlife habitat. Shelburne Farms was one of the first farmstead cheesemakers in Vermont, was the first farm in Vermont to be Certified Humane, is recognized as a Dairy of Distinction by the Vermont Agency of Agriculture, and is a member of the Vermont Dairy Herd Improvement Association. Aligned with the goals of The Bobolink Project, the dairy times haying to ensure there is adequate grassland bird habitat for reproductive success. Shelburne Farms crafts ~165,000 pounds of cheese a year – and ages it from six months to three years. Shelburne Farms’ cheese is rGBH- and rBST-free with no artificial flavors, colorings, or preservatives. The public is invited to watch Shelburne Farms’ cheesemaking seasonally as well as join programs including the Vermont Cheesemakers Council’s annual festival, which Shelburne Farms hosts. Shelburne Farms has received numerous ribbons from the American Cheese Society. For a full list of awards, see [www.shelburnefarms.org/farm-products/cheese/cheesemaking-awards](http://www.shelburnefarms.org/farm-products/cheese/cheesemaking-awards). The cheese is available for sale at the Farm Store and by mail order.

- **Market Garden:** Seven-acre diversified garden that is Certified Organic by NOFA-VT. The Market Garden produces ~vegetables, fruits, berries, herbs, and flowers. The food is used for Shelburne Farms’ educational programs, supplies the Inn at Shelburne Farms, and is sold at local farmers markets. The Market Garden composts and recycles 100% of the Inn’s kitchen scrap waste, or ~18 tons/year.
- **Sustainable Forestry:** Shelburne Farms manages 400 acres of northern hardwood stands and softwood plantations of pine and spruce. Its forests are Woodlands Green Certified by the American Tree Farm System and managed according to Vermont Family Forests forestry practices. Areas are cut on a 20-year rotation, with care taken to minimize forest disturbance, maintain a healthy balance of young and old trees, leave untouched areas for wildlife, and maximize use of logs. Sustainable forestry products include: maple syrup, “character-marked” furniture by Beeken Parsons, lumber for onsite construction projects, and wood fuel for heating.
- **The Inn at Shelburne Farms:** The inn is an elegant yet informal 24-room country house that provides guests a unique agritourism experience. In 2012, the Inn at Shelburne Farms was recognized as a Fodor “Best 100 Hotels” for its trendsetting farm-to-inn concept and was one of just 22 United States hotels to make this list. A founding member of the Vermont Fresh Network and called one of *Gourmet* magazine’s “Best Farm-to-Table Restaurants,” the inn sources 75% of food from within Vermont and 1/3 from the farm’s own, gardens, pastures and forest. A Best Chef America, Shelburne Farms’ Executive Chef David Hugo was named 2014 Vermont Chamber Chef of the Year.
- **Welcome Center and Farm Store:** Day visitors’ first entry point to Shelburne Farms’ campus is its Welcome Center. There, they can learn more about Shelburne Farms’ agritourism experiences, such as its Children’s Farmyard and 10 miles of walking trails through the farm’s sustainably managed forests, pastures, and gardens and with views of Lake Champlain, the Adirondacks, and the Green Mountains. The Farm Store sells Shelburne Farms and other VT farm products and crafts, as well as books on agriculture and education for sustainability. The **Farm Cart** located in the courtyard of the Farm Barn, the educational hub of Shelburne Farms, serves casual farm-to-table picnic lunches that highlight ingredients from Shelburne Farms and local producers.
- **Community Programs and Special Events:** Providing community access to the Farm for programs and special events is an important part of the life of the Farm. Year-round programming and events for people of all ages and interests, e.g., food system lectures, farmstead cheesemaking, traditional foods and health forums, festivals, farm-to-table community dinners, woodworking, nature photography, art shows, outdoor concerts, and more. Calendar of events: [www.shelburnefarms.org/calendar](http://www.shelburnefarms.org/calendar).

## Stewardship:

- **Board of Directors:** Shelburne Farms is governed by a 17-member volunteer Board of Directors.
- **Natural and Agricultural Resources:** Conserving natural and agricultural resources is central to the mission of Shelburne Farms. Managing our working landscape for agricultural production and wildlife provides the context for all of the Farm's land uses. The Farm is engaged with a community of stakeholders to better understand how land management practices impact water quality. We are also pursuing renewable energy strategies including solar, wood, and building efficiency. In partnership with Green Mountain Power, Shelburne Farms hosts a 530-panel solar orchard, which generates ~180,000 kilowatt hours of energy annually — enough for 25 houses. 96 solar panels have also been installed on the Farm Barn roof. Currently, ~1/3 of the Farm's energy use comes from renewable sources. Shelburne Farms is a member of the Vermont Working Lands Coalition and a partner of Lake Champlain Land Trust and Vermont Land Trust.
- **Cultural Resources:** The entire Shelburne Farms property was designated a National Historic Landmark in 2001. The designation encompasses both the landscape and historic structures, including the Farm Barn, Coach Barn, Shelburne House, and Breeding Barn. The historic buildings and landscape were designed by architect Robert H. Robertson and Frederick Law Olmsted, Sr. The Farm's Archives is a repository for materials related to the history and evolution of Shelburne Farms. The collections span the period from Shelburne Farms' inception as a private country estate in the late 1880s through its evolution to a nonprofit organization. Shelburne Farms is a partner with the Conservation Study Institute of the National Park Service, Preservation Trust of Vermont and Vermont Housing and Conservation Trust.
- **Financial Resources:** Shelburne Farms is supported by annual membership charitable contributions (3,600+ families, businesses, and foundations from over 40 states and several countries), special gifts and grants, program support enterprise revenue, program fees and tuition and socially responsible investment income. The Farm is working to raise funds for program development, land stewardship, capital improvements, and endowment.