

Things To Do Close to Bedrock Gardens

OFF THE BEATEN PATH



HICKORY NUT FARM

22 York Lane, Lee, NH 603-659-6885

www.hickorynutfarm.com

info@hickorynutfarm.com

Hours: Bottle Feeding Baby goats from March - May at 8:00 am, 12:00 pm, 4:00 pm, 8:00 pm.

Call 603-312-5184 to set up a time for a cheese tasting experience.

Founded in 2000 by a husband and wife team of Architects, run by three generations, offering handcrafted goat milk cheese, soap, yo-goat -gurt and candy.

MISTY MEADOWS HERBAL CENTER

183 Wednesday Hill Road, Lee, NH 03861 603-659-7211

www.mistymeadows.org

mistymeadowsherbal@gmail.com

Hours: Wednesday–Saturday 10 to 5, Sunday 12 to 5, Closed Monday & Tuesday

For all things herbal visit this Herb Farm, Store/Gift Shop and Education Center nestled on 66 acres of protected pasture and woodlands.. Gardens, greenhouse, easy-to walk woodland trails with 40 foot labyrinth and diverse wildlife. Wendy Snow Fogg, Founder/Sr. Herbalist.

THE MUSTARD SEED NATURAL LIVING CENTER

80 Stage Road, Nottingham. NH 03290 603-679-1800

www.mustardseedherbs.com

salandrea@comcast.net

Hours: Tuesday – Sunday 10 to 5:30, closed Monday

One of the largest resources for Herbs , Spices, & Teas in New England, also a resource for many natural remedies and eco- friendly products including over 175 of their own formulas. This is in addition to aromatherapy and natural body care.

RIVERSLEA FARM

362 North River Road, Epping, NH 03042 603-679-2629

www.riversleafarm.com

Hours: see website

Visit the charming shop at Riverslea Farm featuring hand-dyed yarns, washable lambskins, and custom woven blankets from the sheep and goats they raise. Bring your cooler to take home a frozen meal of Shepherd's Pie or gourmet cuts of lamb or goat meat.

TUCKAWAY FARM

38 Captain Smith Emmerson Road, Lee, NH 603-988-5065

www.seacoastharvest.org/farm/tuckaway-farm

email: tuckawayfarmstore@gmail.com

Hours: call ahead or email tuckawayfarmstore@gmail.com

A 3 generation family run 250-acre certified organic, diversified farm, production includes livestock, timber, hay, oilseeds, grains, fruits, and vegetables. There is a Community Supported Agriculture program. Visit their farm store



UNH Organic Dairy Research Farm

216 Lee Hook Road, Lee 603-659-2121

www.colsa.unh.edu/nhaes/odrf

ryan.courtright@unh.edu

Hours: Open daily, 8 to 5

Watch the cows being milked at 4 pm. Pet the “girls” in the fields. Visit the first organic dairy farm at a land grant university in the country. Stoneyfield yogurt buys all their milk. This farm grows all the crops to feed its 100 or so animals. Ten to fifteen animals are available for sale each year

LARGER VENUES



COPPAL HOUSE FARM

118 North River Road, Lee, NH 03861 603-659-3572

www.nhcornmaze.com and nhsunflowers.com

info@coppalhousefarm.com

Hours: see website

Coppal House Farm got its start in Stratham, NH 33 years ago as Coppal House Station, a small family farm run by John and Carol Hutton. They decided to make the move to a 78-acre piece of farmland in Lee, NH that was once a dairy farm, with just six sheep, two Belgian draft horses, three cats and a border collie. The sheep flock has grown to 100 breeding ewes that are rotationally grazed on the pastoral fields. Hogs are sustainably raised on grains grown on the

property & laying hens free range in the fields. The now 4 Draft horses plow and work the fields and plant a variety of crops that are rotated around the farm from row crops to small grains, corn and oilseed. The public is encouraged to purchase farm fresh products such as lamb, pork, chicken eggs, and sunflower oil from the farm stand and partake in the seasonal activities of the sunflower festival, corn maze, and horse-drawn wagon & sleigh rides.



DEMERITT HILL FARM

20 Orchard Way, Lee, NH 03861 603-868-2111

www.demeritthillfarm.com

info@demeritthillfarm.com

Hours: see website

Meg Wilson produces top quality fruit, vegetables, baked goods and other agricultural products. This farm offers pick-your-own experience for apples, peaches, blueberries and pumpkins. The farm store has local crafts and a bakery including their apple cider donuts. Dogs on leashes welcome. See their website for a schedule of events.



FLAG HILL WINERY & DISTILLERY

297 North River Road (Route 155), Lee, NH 03861 659-2949

www.flaghill.com

wine-info@flaghill.com

Hours: 7 days a week 11 to 5

Tours: Saturday and Sunday at 12p.m. – come anytime to enjoy their 18 station self-guided – agricultural based walking tour.

Flag Hill sits on a 110 acre conservation easement which preserves the property to remain in agriculture forever. The farm switched from a dairy farm to a vineyard in 1987 with the planting of the first grapes on the property, and the winery began in 1990 with our first harvest. Today Flag Hill with the help of Coppal House Farms, grows all of their grain for their internationally recognized whiskeys Book a private tasting for groups of 8+ adults.

The farm is owned by Distiller Brian Ferguson, and his wife Maddie Ferguson, and is used to produce grapes for the winery, grain for the distillery, and vegetables and fruits for their events.

NURSERIES



PAWTUCKAWAY NURSERY

301 Calef Highway (Route 125), Lee, NH

603-659-8085

Pawtuckawaynursery.com

pawtuckawaynursery@comcast.net

Hours: call ahead & see website

Family run for over 30 years, retail tree & garden center, nursery & landscape company, located on 16 acres of beautiful wetlands & woodlands



ROLLING GREEN NURSERY

64 Breakfast Hill Road, Greenland NH, 03840

603.436.2732

Rollinggreennursery.com

rollinggreennursery.com

Hours: see website

A full service nine-acre grower/retailer garden center & certified wildlife sanctuary. Large groups please call ahead.



WENTWORTH GREENHOUSES

141 Rollins Rd, Rollinsford, NH 03869

603-743-4919

Wentworthgreenhouses.com

info@wentworthgreenhouses.com

Hours: see website

In business over 50 years, featuring a large selection of seasonal plants, houseplants, perennials, trees, fruit, vegetables, herbs, water plants and a plethora of products to help you be successful with your garden projects.

By: Kate BAshline and Jill Nooney

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