

Updates on our work and up coming events!



HAPPY NEW YEAR



NEW HAVEN
**LAND
TRUST**

As of January 1, 2020 New Haven Farms and the New Haven Land Trust have Officially Merged!

WE HAVE MERGED!

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It's Officially Official: New Haven Farms and New Haven Land Trust Have Merged!

Hopefully by now you've seen or heard something about the merger between New Haven Land Trust and New Haven Farms, but you may still have some questions! Hopefully we can answer some here.

New Haven Farms and New Haven Land Trust have been working closely together over a number of years. With inherently connected missions and commitment to the New Haven community, our work naturally intersected.

In 2015, the Incubator Garden Program was created as a collaborative program between NHF and NHLT for graduates of the New Haven Farms' Wellness Program who were interested in growing their own food in individual garden plots and has since grown to include 60 families.

In 2018, NHLT and NHF combined our office spaces. As we spent time in a shared office space, we learned more about each other's work and programs, noticing more and more areas where our programs intersected and could enhance each other.

In early 2019, NHF partnered with the pre-existing Growing Entrepreneurs Program, offering students a farming track in addition to the business track. By summer, talk of an official merger was buzzing. We knew that we could accomplish far more as a combined organization than we ever could independently.

New Haven Land Trust and New Haven Farms officially became a merged entity as of January 1, 2020. We still don't have our new name quite ready to launch; we want to be sure to convey our mission and work accurately and purposefully.

We are excited about the new opportunities afforded by this merger and look forward to expanding our work and impact in the New Haven community in the coming year. All of the programs you have grown to love, both NHLT and NHF, will continue in 2020. Thank you immensely for your support of our past work and your continued support as we move forward, expanding our collaborative work in New Haven.

HAPPENING SOON



Last year's New Haven Farms and New Haven Land Trust Rock to Rock Teams

Rock to Rock 2020: Red Beet Riders

This year's Rock to Rock event marks the 50th Anniversary of Earth Day. For many, this evokes a mix of sadness and hope. Sadness over the environmental horrors that we have faced since Earth Day's creation 50 years ago, most recently the horrendous bushfires in Australia, but hope for the chance to move forward in a better direction in the 50 years to come, in a greener, healthier, and brighter direction; this is the kind of future that NHLT/NHF is working towards through our mission and work.

You can support our work by riding with us in this year's Rock to Rock Earth Day Ride on April 25th. All funds raised will go directly toward the continuation of our programming. Early bird registration is open now; you can register to ride with us at rocktorock.donordrive.com and by entering 'Red Beet Riders' as your team name. We hope you'll join us!

If you need assistance registering, or if you'd like information about volunteering with this event email julie@newhavenfarms.org

PROGRAM FEATURE

January's Program Feature: Asian Confetti Bowl Recipe



Developed by Celin

García

Servings: 4

Serving Size: 1.5 cups

2 cups steamed rice
1 cup boneless chicken, diced
½ cup edamame
½ cup carrots, diced
½ cup cabbage, shredded
½ cup red bell peppers, diced
¾ cup onions, chopped
4 cloves garlic, minced
¼ cup sesame oil
3 tablespoons scallions, chopped
2 tablespoons ginger, diced
3 tablespoons cilantro, minced
½ cup low-sodium soy sauce
3 tablespoons rice wine vinegar
Zest and juice of 1 orange

Cooking Instructions:

1. In a medium bowl mix orange juice and zest, half of the soy sauce, and 1 tablespoon of ginger. Add the chicken, and marinate in the refrigerator for 15 minutes. Drain chicken.
2. Bring a large sauté pan or wok to medium heat. Add 2 tablespoons of sesame oil, and garlic, sauté for 45 seconds. Stir in drained chicken and the rest of the ginger.
Stir fry for 10 minutes. Remove chicken and reserve.
3. Add the remaining oil to the sauté pan and bring to medium heat.
4. Add onions and stir fry for 2 minutes. Add vegetables and stir fry for another 2 minutes.
5. Add the chicken, cooked rice, soy sauce and rice wine vinegar. Stir vigorously for 3 minutes.
6. Add cilantro and scallions until well combined. Turn off heat and serve.

GIVE NOW >

Your donation waters a garden, protects a habitat, empowers people to cultivate healthier lifestyles, introduces a kid to nature, and enables a family to grow its own food. Give today and help now. Become a Perennial Partner and put your gift to work year round. Give to the endowment and keep it growing forever. [Give now.](#)



We are working towards shifting our social media to a single organization page so that are followers, donors, volunteers, and participants can get all their information in a single place. Please follow us under the New Haven Land Trust's existing social media platforms!

Thank you!

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