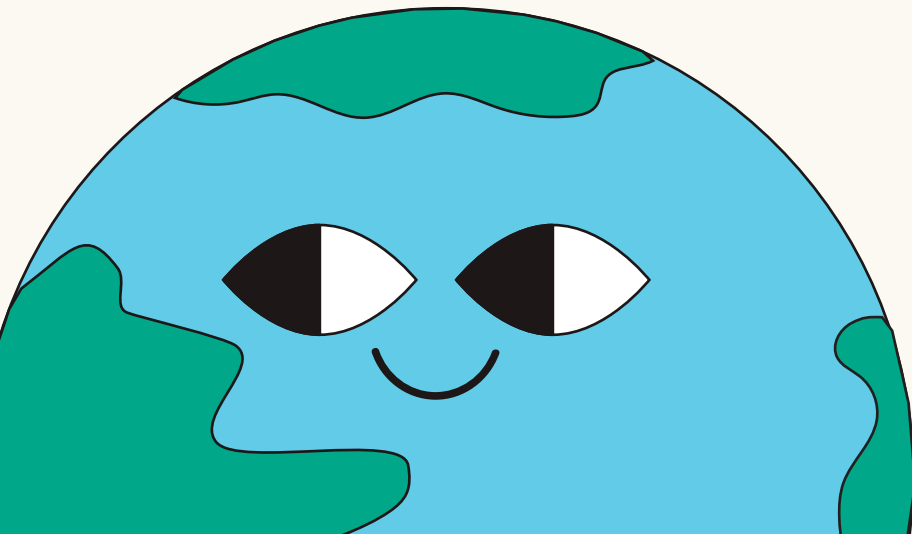


Earth Day 2023

Local Earth Farms



Grow Your Own Pizza

At Local Earth Farms, Earth Day is all about giving back to the environment. We teach Earth-loving events to individuals who live in urban and suburban areas who do not have regular exposure to farming. We believe everyone deserves a chance to grow and take care of plants.

This Earth Day, learn how to prepare soil, plant seeds, grow and harvest tomato plants. Enjoy fresh artisan pizzas made with your own tomato plant, farm-made mozzarella cheese and a hand-milled wheat dough fired in a brick oven!

We hope to see you there!

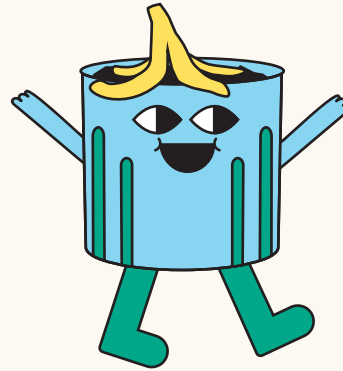
-Local Earth Farms

April 22nd

&

July 22nd

2-5 pm



Composting

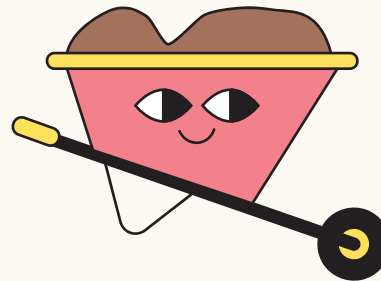
Composting can have a great impact on our environment-when done correctly. It is our chance to give back to the soil, which gives back to us. We can compost dried leaves, fruit

peels, paper goods, and some food scraps.

Composting takes time and dedication to perfect, but by teaching the importance of waste and how to properly dispose of it, we can hope for a cleaner, more efficient future!

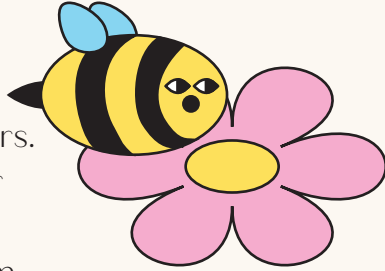
Turning Soil

Good soil is a vital part of taking care of plants. Our plants need to be able to breathe and use the nutrients from the soil to grow. At this stage, we can also introduce earthworms, a hard worker at keeping the soil fresh!



Introducing Pollinators

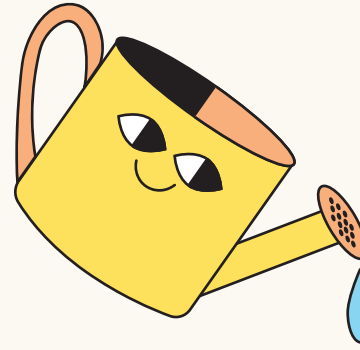
Our bees are hard workers. Not only do they help our flower garden, but they help carry the pollen from plant to plant. Although tomato plants can self-pollinate, we still teach the extreme importance of pollinators and how we must keep them alive and healthy.



Watering Seeds

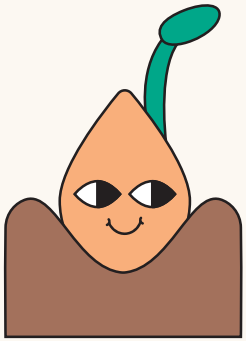
Proper watering systems are vital to the plant. You will learn when and how to water your plant, to ensure maximum produce.

Over-watering can be highly dangerous to the plant's life.



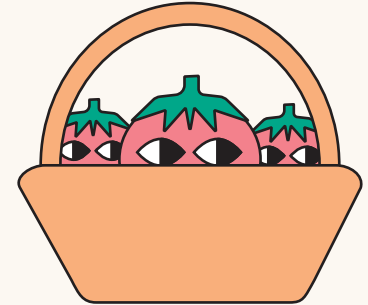
Planting Seedlings

When we get new seeds, we pre-sprout them in a controlled environment to ensure perfect germination and future growth. You will receive your tomato seeds ready to plant. We use seeds from previously harvests, to bring a second life to our tomatoes!



Harvesting Tomatoes

After about 2-3 months, your tomato plant is ready to pick! We provide you with baskets to fill with your produce. Once rinsed, the tomatoes are ready for the kitchen!



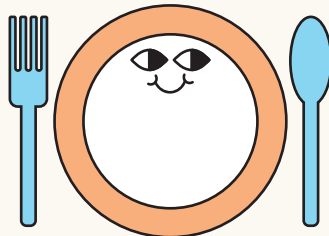
Baking Your Pizza

Once our chefs make the sauce using the harvested tomatoes, the pizza is assembled by you. We then bake the pizza at 475° for about 15 minutes, or until crispy. Your pizza is now ready to eat!



About Your Ingredients

At Local Earth Farms, we raise our own cows to produce the best quality mozzarella cheese. Our dough is made with hand-milled flour and locally sourced ingredients. Our basil is grown from our herb garden with plenty of friendly pollinators from our bee hives. When we say farm-produced, we mean it.



Local Earth Farms
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West Hartford CT, 06117