



## Local Harvest Restaurant Week – Participating Farms & Contact Information



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The Trafigura Farm at Domus consists of an organic garden as well as a hydroponic greenhouse. The farm aims to provide healthy, sustainably-grown food options for the community, and to provide a unique educational experience for participants. The youth involved with Trafigura's *Farm to Table* business center learn valuable lessons about the relationships among nutrition, sustainability, and community development through hands-on experience. The structure at Trafigura Farm enables young people to explore the dynamics of food and farming, and to learn about and experience tolerance, self-respect, community, and responsibility. The Farm's organic produce includes a variety of fruits, vegetables, and herbs. Salad greens, basil, mint, and kale are some of Trafigura Farm's specialties. Growers at the Farm embrace a variety of sustainable farming and cultivation techniques and do not use chemical pesticides and herbicides.



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Green Up Group is a family-owned business that sources the globe's most innovative plant-based designs, resources and technologies. Our value is delivered to our clients through our CT Roots store and our Green Up design center.

Green Up grows vegetables and herbs for the local community either in soil or hydroponically. We grow lettuces, microgreens, juiceables, herbs and a variety of Heirloom Tomatoes, Peppers and Eggplant in our greenhouses and raised beds. Everything we grow or sell is organically grown, non-GMO and pesticide-free.

### HUBBARD HEIGHTS FARM

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Hubbard Heights Farm opened in 2012 on a plot of land in the Hubbard Heights neighborhood. Once farmed by early settlers, the land existed for the past century as a residential neighborhood. Today, the growers of Hubbard Heights Farm are committed to helping the return to local, sustainable food production by once again working the land to feed the community. The Farm aims to provide fresh and local produce without the use of chemical fertilizers and pesticides. Natural growing practices, such as the use of molasses, seaweed, and fish emulsion to improve soil health, are employed. Some of the Farm's specialties are tomato varieties, pumpkins, and winter squash.

Stamford Museum  
& Nature Center



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Heckscher Farm is an educational farm that is open to the public year round. Established in 1955, the 10-acre farm has a wide variety of livestock including chickens, goats, sheep, pigs, and oxen. Seasonal specialties range from maple syrup produced in the sugar house to organic beets and garlic grown in the large vegetable garden.