

FOX HILL FARM

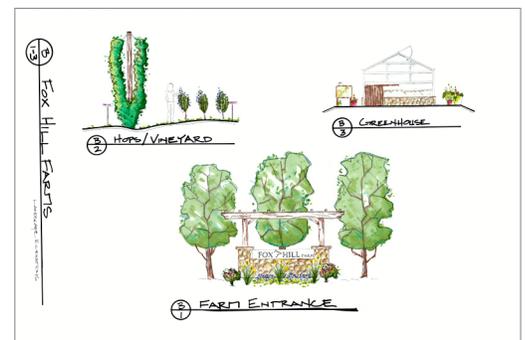
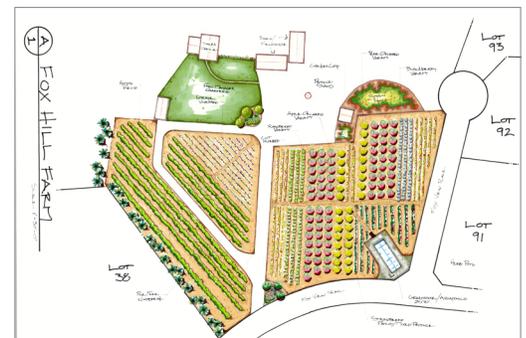


WHERE FAMILIES, GARDENS AND NEW TRADITIONS GROW

Fox Hill is creating an authentic sense of place, shared purpose, and a sustainable style of living by connecting people to the land and to each other through educational, cultural, recreational, and social programs, activities, and services that enhance the lifestyle within, and contribute to the betterment of Fox Hill and the surrounding community.

Proudly presenting Fox Hill Farm, a fully sustainable garden and orchard located on-site that will yield weekly fresh produce boxes to Fox Hill residents as part of providing a fully sustainable living environment. The farm will feature a custom greenhouse furnished with an aquaponic system which supports a harmonious year-round growing season along with traditional row gardens, wildflowers, berry-picking patch, free-range eggs, local honey, and more. The mission of the Fox Hill Farm to protect, maintain, and promote the viable, long-term use of the original homestead and land, integrating farming, recreation, conservation, and education to enhance the quality of life for the residents of Fox Hill and the greater community.

Plans for Fox Hill Farm



FOX HILL FARM FAQ

WHAT DOES SUSTAINABLE FARMING ENCOMPASS?

At Fox Hill Farm, our dedication to working from the soil up includes leaving the earth we use for food substantially improved from when we began working with it. Some of our sustainable farming practices focuses on:

- Using specific compost to stimulate the soil biology and help with the food soil web. A food soil web refers to the relationships between living organisms in the soil - all of which are critical to the health of our farm and garden.
- Building the nutrient levels in the soil by applying both a wide spectrum of minerals and adequate amounts nitrogen, phosphorus, and potassium.
- Limiting water consumption by using drip irrigation and potentiometers to determine adequate soil moisture.
- High tech irrigation monitoring devices so if something breaks, we know about it immediately.
- Mulching our plants and using reclaimed material when possible.

HOW IS FOX HILL FARM DIFFERENT FROM A COMMUNITY GARDEN?

What sets Fox Hill Farm apart from a typical community garden is the experts who will be there to run the day-to-day activities. This farm will be professionally managed by a crew that will maintain and grow the farm as needed. Community gardens, on the other hand, solely depend on community involvement to keep things running. The team at Fox Hill Farm know that you are busy, and we want you to enjoy the farm at whatever level makes sense for you and your family. You can trust that the farm will be maintained on a full time basis and you will have the ability to participate in harvesting and farm activities at a time that fits your lifestyle needs.

Additionally, unlike community gardens, with the assistance of our full time ranch manager, Fox Hill residents that opt-in to the farm program will have weekly produce boxes delivered to their door or available for pick up at our produce stand. These farm boxes will feature fresh vegetables, fruits, eggs and more, all of which will be grown and harvested on-site at Fox Hill Farm.

WHAT ACTIVITIES WILL WE SEE AT FOX HILL FARM?

We have so many great activities that we look forward to implementing here at Fox Hill! The community event opportunities are endless - however, these are a few that we are excited about:

- Hops harvesting parties with live music and beer tasting with a local brewery
- A fall festival with a pumpkin patch, canning and jam making classes
- Santa and Reindeer visit with Christmas trees to purchase
- An Easter Egg hunt
- Flower arrangement classes with flowers that are grown on site and much, much more!

If you have an idea, please let us know and we will see how we can incorporate it into our plans.

WILL THE PUBLIC BE ABLE TO PARTICIPATE IN FOX HILL FARM'S PRODUCE AND ACTIVITIES?

We absolutely want to allow the general public to participate in our produce boxes and farm activities, however, our first priority will be to serve the Fox Hill community. Once we meet our commitment to the families of Fox Hill, we look forward to welcoming the rest of the community to the Fox Hill Farm, just as we have been welcomed to Franktown. The city has a well-established community with wonderful families that share the same passion for sustainable living as we do. Be sure to check back to see our calendar of events and produce stand hours!

WILL THERE BE AN EDUCATIONAL ASPECT OF FOX HILL?

We are so excited to be able to utilize Fox Hill Farm for education. We believe that education is really the key to keeping the "culture of agriculture" alive and making it an important aspect of all of our lives. We plan to utilize the farm for on-site children's classes and school field trips. We will also be providing ongoing classes for adults to help grow their hobby list as well.

WILL THE FARM BE ORGANIC?

Fox Hill Farm will be farmed at a biological level, meaning a step above organic farming. The idea behind biologically farming land is to be proactive in the soil amendments and testing. We try to stay a step ahead of problems, rather than treating them when they come along.

WHAT TYPES OF PRODUCE CAN WE EXPECT TO SEE?

We will have an orchard full of hops, wine grapes, raspberries, blackberries, strawberries, apple trees, and pear trees (various varieties). We will also have a pumpkin patch onsite. All of these types of produce do well in the CO climate. Our annual produce list is really limitless due to our sophisticated aquaponics growing system within our greenhouse. If you have a favorite variety, let us know! We are planning on: kale, chard, cabbage, spinach, kohlrabi, carrots, turnips, beets, radish, lettuce, radicchio, tomatoes, peppers, squash, cucumbers, green beans, snap peas, pumpkins, corn, mixed herbs, and much more.

WHAT OTHER PRODUCTS WILL BE AVAILABLE?

Along with all of the year round produce, we will also have goods like local honey, farm-fresh eggs, grass-fed beef, cage-free poultry, hormone-free pork and lamb, and sustainably-raised fish.

WILL THE FARM RUN YEAR ROUND?

The key component to this farm being year round will be our greenhouse and aquaponics system. This will allow us to also have fish and annual produce throughout the year.

CRAFTING A LIFESTYLE - MEET THE FARMERS BEHIND FOX HILL FARM:

Both Kory and Elizabeth Craft have extensive backgrounds in the agriculture industry, and a passion for sustainability. When they started their family, they agreed that developing a way to lead a life where they could teach their children how to care for the earth and be environmentally aware was vital. Today, they are able to bring their expertise in horticulture and experiential education to Fox Hill Farm.

Elizabeth Craft grew up in the industry as the daughter of a farmer. She also credits her mother for teaching her how important fresh food from the backyard garden is to health and development. Elizabeth has a degree from Colorado State University in Horticulture and Turf Science and has nearly 20 years experience in the green industry. Her experience includes helping to start up a garden center, landscaping, plant and disease ID, greenhouse growing, golf course maintenance, and years of sustainable farming. Her passion lies in helping local families find healthy food and providing education about the simple choices that make that possible.

Kory Craft graduated from Colorado State University with a degree in Landscape Architecture. Kory and Elizabeth met while up at CSU, working at a local Garden Center. Most recently Kory was involved in an agrotourism start-up orchard located in Texas. This educational U-Pick farm consisted of 5000+ peach, nectarine, and pear trees along with a strawberry field that hosted day-to-day activities such as field trips, concerts, fall festivals, a petting zoo, more than 10 acres of kids' obstacle courses, holiday movies nights with campfires and more. Kory has been responsible for the design and construction of many small farms along the Front Range that sustainably farm produce for restaurants, schools, canning companies, etc.