Windham Grows is a project of Strolling of the Heifers. It is a socially responsible accelerator that builds the farm and food sector by connecting socially conscious startup and early-stage businesses. The program provides critical services, resources, financing and business mentors.

WE CAN’T DO IT WITHOUT YOU!

Please support Strolling of the Heifers with a generous tax-deductible contribution!

HOW TO GIVE

Online at: StrollingoftheHeifers.com/donate

Or, send your check, payable to Strolling of the Heifers, to:

Strolling of the Heifers
P.O. Box 693
Brattleboro, VT 05302-0693

For additional information on giving or getting involved, call Orly Munzing, Founder, at 802-258-7070. Or email orly@strollingoftheheifers.com

Donations are tax deductible to the extent allowed by law. Strolling of the Heifers is a 501(c)3 organization. Tax ID number: 02-0638820, received on December 13, 2002.
STRENGTHENING THE FARM AND FOOD ECONOMY SINCE 2001

Our world-famous Strolling of the Heifers Weekend, featuring the Parade of well-groomed heifer calves, Slow Living Expo, Friday Festival and Tour de Heifer, supports our year-round work.

Each year, after the heifers and thousands of enthusiastic fans return home, our devoted team goes to work supporting entrepreneurs, providing culinary job training to underemployed community members, and connecting food producers and consumers.

We provide resources to grow the businesses of entrepreneurs and farmers, and place underemployed community members in meaningful jobs.

RIVER GARDEN INNOVATION CENTER

Located in downtown Brattleboro, our 9,000 square foot innovation center hosts community gatherings, meetings, lectures, concerts and events year round including:

SLOW LIVING SUMMIT

Our two-day annual Summit provides a living lab for attendees to learn and practice innovative models to help reclaim ownership of our communities.

LOCAVORE INDEX

Our annual Locavore Index, which rates all 50 states on their commitment to healthy local food, stimulates discussion around the country about increasing local food consumption.

FARM-TO-TABLE APPRENTICESHIP

Teaches culinary and nutrition skills to unemployed and underemployed community members, placing them in paid internships which lead to full-time, permanent positions at local restaurants and institutional kitchens.