



## Celebrate Kelp Season With Us

**Kick off our 1st Annual Kelp Fest, in partnership with Stonington Kelp Company!**

**Join us on Sunday, April 26, for Kelp Fest Kickoff at Stone Acres Farm from 12PM to 3PM!** This is a free, drop-in celebration of the season. Guests can enjoy kelp tastings, interactive demos, press local seaweeds, shop with local vendors, bring home some kelp, and even a visit from the CT Sea Grant mobile seaweed lab.

Kelp Fest is a month-long celebration bringing farmers, chefs, and educators together for hands-on classes, tastings, talks, and on-the-water experiences that spotlight *KELP*, one of New England's most exciting ocean crops. From sea to table, join us to explore the flavors, sustainability, and stories shaping our local waters.

**SAVE THE DATE for our Land and Sea Greens Cocktail Party on Stone Acres Farm** on Monday, May 18 from 5:30PM to 7PM, celebrating the end of sugar kelp harvest season!

*Explore Kelp Fest events below - cooking classes, boat tours, talks, and more!*

Please reach out to [info@yellowfarmhouse.org](mailto:info@yellowfarmhouse.org) with any questions or concerns.

**[CLICK HERE](#) to view all Yellow Farmhouse programming.**

*All programming will take place at Yellow Farmhouse unless otherwise noted.*

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## 5th Annual Kelp Dinner

**Sunday, April 26**

6PM - 9PM at

Shipwright's Daughter

Each year, Shipwright's Daughter explores new ways to highlight one of the ocean's most powerful climate-positive ingredients. This tradition celebrates sustainable seafood, innovative cuisine, and the incredible potential of kelp as a regenerative ingredient from our coastal waters.

This year, James Beard Award-winning Chef David Standridge welcomes special guest Chef Jordan Rubin of Mr. Tuna in Portland, Maine.

***\$140 per person | 21+***

[CLICK HERE](#) to register

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**A Brief History of Working  
Waterfronts & Marine  
Environments in Southeastern CT**

**Thursday, April 30**

5:30PM - 6:30PM

Join Matthew McKenzie, Professor at UConn, whose work explores the deep cultural and economic ties between New England communities and the sea, for a compelling look at the evolution of working waterfronts in southeastern CT.

Drawing on centuries of maritime history and his research on fisheries and coastal life, McKenzie traces how marine environments have shaped human activity over time.

***FREE with suggested donation | 18+***

*This program is supported by CT Humanities.*

[CLICK HERE](#) to register

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## **Kelp Farm Boat Tour & Seaweed Mobile Lab Tour**

**Saturday, May 9**

10AM - 1PM at Project Oceanology  
at Avery Point

Hop on Project Oceanology's research vessel and head out to sea for a unique educational journey to discover the future of sustainable ocean farming!

Join kelp farmer, Suzie Flores, for a visit to her sugar kelp farm in Fishers Island Sound, then take a look inside CT Sea Grant's mobile seaweed research laboratory. Perfect for food enthusiasts, educators, environmentalists, or those curious about the future of farming!

**\$30 per person | 18+**

*This program is supported by CT Humanities.*

[CLICK HERE](#) to register

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## Learning to Cook with Kelp: Cooking Class

**Tuesday, May 26 and  
Wednesday, May 27**

6PM - 8PM at Flanders  
Fish Market & Restaurant

An intimate, beginner-friendly cooking class focused on simple, delicious ways to use kelp at home.

Take home a booklet of recipes and some kelp to apply your new culinary knowledge!

**\$30 per person | 21+**

[CLICK HERE](#) to register



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**Our mailing address:**

Yellow Farmhouse Education Center

PO Box 202

Stonington, CT 06378-0202