

## A Well-Worn Path

This vessel carries forward an [honorable history of sail-powered commerce](#) throughout Northeast waterways and particularly along the Hudson, but it's not a reenactment. With its 15 tons of cargo, the vessel is an [efficient regional food distributor](#), and a powerful platform for dialog about the possibilities for a truly sustainable value-chain and re-regionalized food system. Ceres makes her maiden voyage down the Hudson September 2013 and will make repeat trips in 2014 and beyond.



Follow our progress online at [vermontsailfreightproject.org](http://vermontsailfreightproject.org)

## Hudson Valley and NYC Docking/Delivery Schedule

### WHOLESALE CUSTOMERS

can place orders by phone or email. (see below)  
We'll send you our online **detailed product list**.

### FAMILIES AND INDIVIDUALS

can shop online at [goodeggs.com](http://goodeggs.com) for dockside pickup.

We deliver to groceries and markets, restaurants, coops, and individuals. In New York City we will dock at Brooklyn's **Atlantic Basin**, the Brooklyn **Navy Yard**, at **Pier 26** in Tribeca and at **Pier 36** near Manhattan's **South Street Seaport**. **Revolution Rickshaws** will perform last-mile deliveries.

### EXPECTED ITINERARY

SHOREHAM, VT .....	Oct 5 <sup>th</sup>
MECHANICVILLE, NY .....	Oct 11 <sup>th</sup>
TROY (+dockside event).....	Oct 12 <sup>th</sup>
ALBANY .....	Oct 12 <sup>th</sup> -13 <sup>th</sup>
HUDSON (+dockside event) .....	Oct 14 <sup>th</sup>
KINGSTON .....	Oct 16 <sup>th</sup>
POUGHKEEPSIE.....	Oct 17 <sup>th</sup>
NEWBURGH .....	Oct 19 <sup>th</sup>
BEACON (+waterside farmers market) .....	Oct 20 <sup>th</sup>
PEEKSKILL .....	Oct 21 <sup>st</sup>
NYACK .....	Oct 22 <sup>nd</sup>
YONKERS .....	Oct 23 <sup>rd</sup>
NYC HARBOR.....	Oct 24 <sup>th</sup>
BROOKLYN NAVY YARD (+dockside event) .....	Oct 25 <sup>th</sup> -26 <sup>th</sup>
SOUTH STREET SEAPORT (+New Amsterdam Mkt) .....	Oct 27 <sup>th</sup>
DEPART NYC.....	Nov 1 <sup>st</sup>

\*Please allow leeway in these dates.

To see updates, details on dockside and educational events, and to track our progress live, please visit

[vermontsailfreightproject.org](http://vermontsailfreightproject.org)



### Join Us

To learn more, join the volunteer team, suggest a locally produced product, or do business with us, please contact:

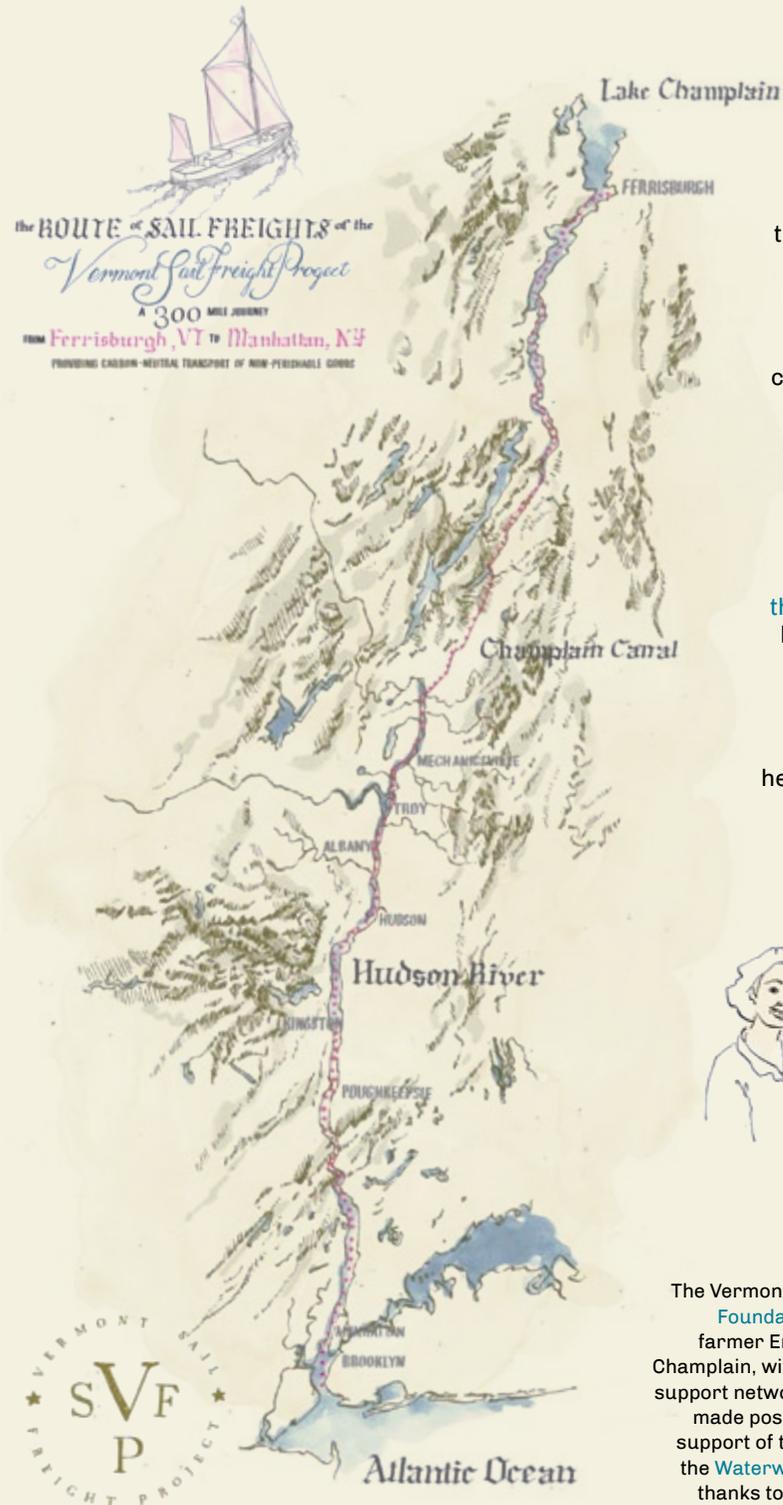
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## Connecting Farmers with Markets on the Champlain-Hudson Waterway

The Vermont Sail Freight Project is a sail-powered transportation company, delivering sustainably farmed products [to families and retailers](#) along the historic Champlain-Hudson waterway.

Our sailing barge, *Ceres*, named for the Roman goddess of agriculture, ferries [shelf stable](#) foods from the Champlain Valley, Vermont and the Adirondack region down to New York City and ports between [maximizing windpower over costly and polluting fossil fuels](#).



## Local Economies, Food Shed

The goal is explicit: to advance a carbon-neutral distribution model that supports the local farm economy. Our sailing barge combines traditional technologies (sail power, rigging, winches and pulleys) with the power of crowd-sourced investment, internet commerce and grange-hall cooperative kitchens. Built from 70 pieces of off-the-shelf plywood and locally cut timber, the design is open-source online, **fully replicable by other farmers and builders** with good water access.

Unlike with conventional distribution companies, **farmers can own a share of the vessel**, and should we succeed we can build up a cooperative fleet of vessels. All of our decisions are based on the goal of meeting the needs of our users. Selling direct, and through delivery by sail helps preserve our food's connection to place, helping us capture the price-point we need to support good land stewardship and diversified farming.



## History

The Vermont Sail Freight Project is sponsored by the **Willowell Foundation**, and was conceived and built by Vermont rice farmer Erik Andrus and volunteers from both sides of Lake Champlain, with key support from **the Greenhorns**, a nationwide support network of young farmers and artists. This project was made possible by crowd-sourced funding and the generous support of the **Eastman Foundation**, the **Eddy Foundation** and the **Waterwheel Foundation**. Contributions are tax deductible thanks to fiscal sponsorship from the Willowell Foundation.

Illustrations by Ginny Maki; layout by Andrew Nimmo; production by Severine v T Fleming

## Our Products

The sailing barge carries **non-persishable and preserved agricultural products** such as jams, jellies, pickles and condiments, along with potatoes, garlic, and other storage crops, dry beans, rice, dried herbs, maple syrup, honey, hard cider—all sustainably produced by farmers in our community. Some products are fermented, some dried or preserved with vinegar or sugar, **processed in state-verified 20-c facilities** by farmers and co-packers. It may seem old-fashioned, but these products allow farmers to 'add value' to farm produce, both by extending the season, as well as by capturing **new markets for finished products**—the



exact opposite of the commodity market that dominates the mainstream farm economy. In contrast, **value-added markets**

are especially valuable for small and medium-sized farms with a short growing season and many start-up costs. We can personally attest that everything on board is of the high quality and integrity, **most of it USDA Organic or Certified Naturally Grown.**



The Ceres



Photo courtesy of Erik Andrus