

WELCOME TO STONE BARNS

The Stone Barns Center is a nonprofit farm, education, and research center located in New York's Hudson Valley. Our campus is a living laboratory where farmers, chefs, scientists, artisans, and eaters come together to explore an ecological food culture.

HOURS AND ADMISSION

630 Bedford Road
Tarrytown, New York 10591

Wednesday-Sunday: 10:00am-3:00pm
Monday & Tuesday: Closed

Plan your visit at: stonebarnscenter.org

FARM SAFETY

Stone Barns Center is a working farm. For your and everyone's safety, please:

- Stay on the trails at all times.
- Always observe livestock from a safe distance and do not approach their enclosures.
- Do not touch the fences—many of them are electrified.
- Do not step on or harvest any crops.
- Stay alert to any farming activity and farm vehicles.
- Do not touch farm machinery and equipment or approach their operators when in use.
- Keep dogs leashed at all times and do not bring them into the barnyard, pastures, or growing areas.
- Wash your hands after all activities on the farm.
- No smoking or vaping.



OUR WORK

Our guiding **ecological principles**:

- **Soil** is the foundation of health, nutrition, and flavor.
- **No waste** is generated in a natural system.
- **Biodiversity** reinforces stability and resilience.
- **Livestock** are essential contributors to a flourishing ecosystem.
- **Ecosystems** and wildlife habitats support our cultivated land.
- **Mixed rotations** provide the soil with nourishment and rest, ensuring future productivity.



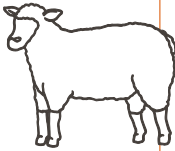
FARM OPERATIONS

CROPS

- soil based greenhouse on a 10 year crop rotation
- five acre vegetable field on two, 7 year crop rotations
- annual/perennial ley rotation
- 300+ crop varieties trialed annually

LIVESTOCK

- 350+ acres of managed pasture land
- multi-species rotational grazing program
- partnership with the state park connecting animal stewardship and land conservation



ESOSYSTEM MANAGEMENT

- edible and ornamental landscapes, agroforestry, apiaries, orchards, and pollinator gardens
- aerated static pile composting
- turned windrows of manures and vegetable waste



ECOLOGICAL MONITORING

- soil, air, and water quality analysis
- insect, plant, and bird biodiversity monitoring
- arcGIS database development



OUR RESTAURANT PARTNER

Our farmers and ecologists engage in collaborative research with Blue Hill chefs, butchers, bakers, and preservation specialists. Together we explore the connections between soil health, animal stewardship, nutrition, and flavor.



BUTCHERY

- on-site meat processing facility practicing whole animal butchery



PRESERVATION

- season extension and waste minimization using locally abundant ingredients



BAKERY

- supporting a nutritious and ecological local grain culture



OUR PARTNERSHIP WITH THE PRESERVE

Stone Barns and the Rockefeller State Park Preserve are building a partnership model for small regenerative farms and public lands through our Conservation Action Plan. Together we manage 400+ Acres of The Preserve through multi-species rotational grazing and share our ecological monitoring data.

Learn more about the Conservation Action Plan



L.E.A.F.

Leading an Ecological and Accessible Food System (L.E.A.F.) partners with community-based organizations in Westchester and New York City to increase access to fresh food, empower families to grow their own culturally relevant produce, and foster deep engagement in the food system through bilingual education.

Learn more about L.E.A.F.



CAMPUS EXPERIENCES

Plan your visit at:
stonebarnscenter.org/calendar

EXPLORE TOUR*

60-minute guided tour of our growing spaces and culinary research



STONE BARNS DIGITAL GUIDE

explore from anywhere using our free guide on Bloomberg Connects



**advance tickets required*



BOTANICAL BEVERAGES*

cocktail demonstration by Blue Hill's bar team using seasonal botanicals



CAFETERIA

Wednesday-Sunday: 10:00am-3:00pm



BREAKFAST

coffee, tea, baked goods, and seasonal breakfast items

Wednesday-Sunday:
10:00am-11:00am

LUNCH TRAY**

taste the collaborative work of the farm and Blue Hill's butchery, preservation, and bakery programs

Wednesday-Sunday



***advance reservations required*

COMMUNITY TABLE**

family-style, three course supper with matched beverages

on select evenings



MARKET

freshly baked bread, home goods, and seasonal items from the farm

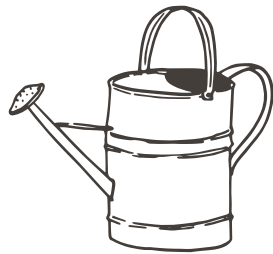


JOIN OUR COMMUNITY

Become a Stone Barns member and gain access to:

- behind the scenes experiences on the farm and in the kitchen
- complimentary parking and guest parking passes
- 10% discount on Cafeteria fare and public programming

Learn more at:
stonebarnscenter.org/membership



ANNUAL MEMBERSHIP LEVELS



SENIOR/STUDENT/ MILITARY \$65



FORAGER \$500



SPROUT \$125



CULTIVATOR \$1,000



SEEDLING \$250



GROWER \$2,500

CONNECT WITH US

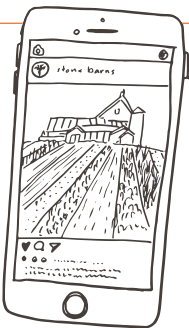
follow us on Instagram: [@stonebarns](https://www.instagram.com/stonebarns) [@bluehillfarm](https://www.instagram.com/bluehillfarm)

web: stonebarnscenter.org

email: info@stonebarnscenter.org



sign up for Stone Barns' newsletter on our website



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