

MEET THE MAKERS | 8 TALENTED VALLEY ARTISANS

COMFORT FOOD | TOP SPOTS FOR DUMPLINGS

Hudson Valley

PERFECT FALL GETAWAYS

IDYLIC PLACES TO RELAX,
LEAF-PEEP & EXPLORE



ANTIQUES
SHOPPING
WITH A PRO

The Chatwal Lodge
White Lake, NY



FARM TO TABLE

FIELD DAY

Whether you want to learn about sustainable farming, pick a bouquet of flowers, or sample excellent local fare, you'll truly enjoy a visit to this gem in Goshen. **BY MICHELLE HAINER**

Pulling into the driveway of All One One All Farm (AOOA)—the name of which is not only inspired by the famed *Three Musketeers* line, but also describes the farm's philosophy to "enrich the local community together"—is like entering a secret garden that only a lucky few know about. A rustic red barn built in 1805 beckons guests to enter and peruse the freshly baked goods, or grab a bunch of carrots that were plucked from the farm's 14 acres. A seasonal menu of salads, sandwiches, and heartier fare like coq au vin are also available for those who want to sit and stay awhile.

And you should definitely stay. The vision of mother-daughter team Ariane and Alix Daguin, AOOA is the latest iteration of Ariane's long career dedicated to getting people to care about where their food comes from. (In 1985, she founded D'Artagnan, a food company that was at the forefront of providing sustainably sourced, humanely farmed meat, poultry, and seafood to consumers.) Two years ago, the duo purchased the property in Goshen—which also includes a farmhouse that dates to 1855—and turned it into a regenerative silvopasture farm. This involves using livestock, trees, and shrubs to maintain the integrity of the soil and support biodiversity. "Farming can be a tool to ameliorate our planet," says Alix, a



former San Francisco-based architect who now does everything from harvesting honey to milking goats. "We're setting up a framework where the farm isn't just good for us, but good for the planet."

In addition to sampling



delicious food and buying produce, visitors can tour the farm, pick a bouquet of fall blooms like calendulas, zinnias, lilies, and more (there's a suggested donation of \$1 per substantial stem) or take workshops on fermenting, beekeeping, and tea tasting (the farm grows a variety of tea and tisane leaves).

Beginning October 1, AOOA will offer heritage breed bourbon red turkeys to pre-order for your Thanksgiving table. (Pick-up is one week before Turkey Day.) A plan to open a full-scale farm-to-table restaurant (that also serves

small-batch spirits) is in the works. "We want people who visit here to leave with a sense of community, a greater connection to the land, and be inspired to join in the movement toward using agriculture for good," says Alix. "The more people understand where their food comes from and how it's processed, the better decisions they can make."

AOOA Farm

221 Craigville Road, Goshen
 alloneoneall.com
 @aooafarm
 Fridays-Sundays until
 November 20
 10 a.m.-5 p.m.



If you've ever wondered what it would be like to live in a haunted Hudson Valley home, tune into the comedy "Ghosts." Married couple Samantha and Jay—a freelance journalist and chef, respectively—inherit a large, run-down Ulster County estate and are determined to turn it into a charming B&B. The only problem is that there's a close-knit group of deceased residents—including a 1700s militiaman and a hippie from the '60s—who are not too happy about the renovation. Season two of the show, which is based on a British series of the same name, will air in late September—you can catch up on the first season on Paramount Plus. —Megan Ashcroft

PHOTOS (CLOCKWISE FROM BOTTOM) COURTESY OF CBS ENTERTAINMENT; BY ALIX DAGUIN, DANIELLE CALDWELL