

Heritage Conservancy's Arbor Circle Supporters Gather at Manoff Market and Cidery

On an afternoon in early September, a special group of Heritage Conservancy supporters gathered at Manoff Market and Cidery to celebrate the organization's land conservation efforts. The event was held to honor and thank the organization's Arbor Circle members.

The bucolic venue was chosen with the intention of highlighting their partnership with and showing support for local farms. The Manoff farm embodies Heritage Conservancy's important work protecting family farms and agriculture in Bucks County and the surrounding area.

Owners Gary and Amy Manoff started their farm in the 1980s, working with Heritage Conservancy to lease—and eventually, in 2020, to purchase—the 35-acre property. The farm is protected under an easement that ensures it can never be developed, even if it changes ownership. It will remain a family farm for generations to come.

The Manoffs are part of the fabric of Central Bucks, from their years selling to the community at the local farmers market to the farm store they run now, along with their tasting room. Both are popular local gathering places.

With their more recent endeavor into artisanal cider production, they are leaning into the local food economy by using what grows well in Bucks County. Their hard ciders are sophisticated, many made from heirloom apples that impart complexity and nuance similar to what one might find in wine.

Chelsea Manoff oversees the production of the farm's artisanal cider, which event guests got to sip as they learned more about the farm's history and operation. Hors d'oeuvres were provided by Roots to River Catering, a nearby farm.

Heritage Conservancy President Bill Kunze thanked the supporters of Heritage Conservancy who gathered for the event. Director of Development Katie Paone-Kulp and Associate Director of Development Heather Gaghan also greeted the group of donors who gathered, acknowledging their ongoing contributions to local land conservation efforts, as well as the Conservancy's historic preservation and educational outreach.

Attendees were able to learn more about the farm and the cider-making process by watching a video in the farm's recently completed cellar and on a tour of the property given by Gary and Amy Manoff. Guests learned about the planting and harvesting of apples and got to ask questions.

During the event, visitors enjoyed the Manoffs' sweet, seasonal peaches. The farm also grows blackberries, strawberries, blueberries, and, of course, a wide variety of apples.

"At Heritage Conservancy, we are happy to partner with and support local businesses like Manoff Market and Cidery," said Katie Paone-Kulp. "They are a vital part of our community and important partners in land conservation. We are excited to share their work and their beautiful space with our loyal circle of donors."

The Manoff Market and Cidery is open Monday through Saturday (Wednesday to Saturday in winter). In season, they host weekly "locals night" happy hours and events that include authors and food trucks.

Learn more about Heritage Conservancy's Arbor Circle and the various local opportunities it offers at heritageconservancy.org/join-heritage-conservancy-arbor-circle.



Heritage Conservancy staff pose with the Visit Bucks sign, which is currently stationed at Manoff Market and Cidery.

Dick Henriques, Scott Reines, Katie Paone-Kulp, Pam Fleming, Scott Fleming, Trish Reines



Amy and Gary Manoff, farm owners

John Bartle and Lynn Bush



Gary Manoff leads guests on a tour of the orchard

