

# Achieving Zenbarn Farms

Enjoy a Gin and Chronic with a side of social responsibility

BY DEBBIE WAY | PHOTO BY ELI JAGER

Noah and Marlena Fishman of Zenbarn Farms in Waterbury, Vermont, have a passion for cannabis and community. After operating Zenbarn for several years as a sustainable farm and adding a restaurant, an event space, and a yoga studio, they've been farming hemp since Vermont legalized it in 2017. The Fishman family went on to create the state's first CBD-infused food and drink program at the farm's restaurant.

"We've had a lot of CBD events and cannabis events," says Noah. "The last one we did was a hemp and hops dinner, a four-course dinner pairing craft beer with hemp-infused dishes."

"And steady on the menu are our CBD cocktails," adds Marlena.

"Our most popular one right now is the Gin and Chronic. We make a classic gin and tonic with a CBD twist," Noah says. Everyday diners can also enjoy CBD on their flatbread or fried chicken. Customers have raved about the food from the beginning, which encouraged Noah and Marlena to work with their kitchen team and herbalists to formulate a line of CBD edibles and topical products.

Beyond satisfying Vermonters' CBD needs and continuing to bring live music to their restaurant, the Fishmans want Zenbarn to become the center of the state's cannabis industry. Part of that goal involves giving back.

"One percent of our sales goes toward social justice or environmental causes," says Marlena. Some of those funds help their cannabis equity fund, which she says is "a seed-to-sale initiative to get BIPOC empowered by the industry, and just providing a range of expertise that they can connect with—being a resource, nationally, for people."



