



Jeffrey Collé in the garden of the Wainscott Hollow Farm agrihood, with the first new residence rising behind him.

New residential development will share a garden that also gives to food pantries

BY BRENDAN J. O'REILLY

Developer Jeffrey Collé is bringing an “agrihood” — a neighborhood that intertwines agricultural with residential — to Wainscott.

On a subdivided 40-acre parcel along Wainscott Hollow Road, there are seven house lots and a 28-acre agricultural reserve. One lot is occupied by the 1802 Edwards farmhouse, while the first of six planned new houses is being framed now. On the preserve, a vegetable garden is providing fresh produce to local food pantries. The long-term plan is to expand the garden for the benefit of both the food pantries and the future residents there.

Mr. Collé said last week that the demand for organic food and an organic lifestyle is stronger than ever. This development, where no chemical insecticides, pesticides or fertilizer has been used for more than a decade, will provide both that food and that lifestyle. Covenants will keep the garden going even after all of the planned homes have been sold, and

chemicals will be prohibited permanently on the house lots in favor of organic lawn care options.

Mr. Collé bought the 40 acres about 14 years ago and had made prior attempts to develop it that were not met with approval. The land, which has vistas of another 100 acres of agricultural reserve, had been a farm. It stayed

fallow for a couple of years, and then for the past 11 years it's been planted with organic buckwheat.

“We have not used one pesticide, one herbicide, one fungicide,” Mr. Collé said. “There's been no harsh chemicals used on this property. It's been all organic products for about 11 years now.”

The buckwheat is tilled into the soil each fall and allowed to reseed itself. One reason to plant the buckwheat is to support bee populations that have been harmed by insecticides that are still used in the United States while they are banned in Europe, Mr. Collé explained. “The bees thrive on it.”

‘There’s been no harsh chemicals used on this property. It’s been all organic products for about 11 years now.’

See **AGRIHOOD**, Page R5



Newly installed beehives at the Wainscott agrihood.

KYRIL BROMLEY PHOTOS



Remember that beets come in a range of colors. These beets were just harvested and washed, then bunched for sale at a farmers market. Know the “days to maturity” and check the soil for “peeking shoulders.” If nonstorage varieties are left in the ground too long, they get pithy and lose flavor quickly.

Horticulture

HAMPTON GARDENER

The Age-Old Question: Is It Ripe?

BY ANDREW MESSINGER

We're tantalizing close to peak harvesting time in the vegetable garden. From late July until October and beyond, we'll be reaping the fruits and vegetables of our labors and from what I'm hearing and seeing it could well be a bumper year for home growers, though the excessive heat may cut down on tomato yields. But along with the harvest comes the

age-old question, when is it ripe?

So this week we'll take a look at how to determine when your crops are ripe and how to harvest them. But first, is it ripe or is it mature? Ah, that's the second age-old question. The difference may be somewhat nebulous because produce that is ripe is, in fact, mature. But produce that is mature may not be ripe. Take for example the tomato.

Mature tomatoes can indeed be

green. In this case they are not at all ripe and will taste rather foul if eaten, but at maturity a tomato can be harvested and over a period of time it will ripen and turn red, or kind of red. The best taste, though, comes from a vine-ripened tomato.

Not all fruits and veggies will ripen once picked. There are some technical standards for maturity, but if

See **RIPE**, Page R4



LAND - 500' TO THE BEACH
East Hampton

Shy half acre in the lovely Lion Head Beach community provides a fantastic opportunity to build just the home you wish. Enjoy amazing sunsets from the large beach reserve area with two ponds and access to a private marina, picnic area and racks for your stand up paddle boards and kayaks.

Exclusive \$825,000 | 99RunnymedeDrive.com



Visit: [Krae-Lylla.com](https://www.krae-lylla.com)

SAUNDERS
A HIGHER FORM OF REALTY

Krae Van Sickle

Licensed Associate Real Estate Broker

Cell: (516) 769-7877 | Krae@Saunders.com

Lylla D. Carter

Licensed Associate Real Estate Broker

Cell: (631) 875-1976 | Lylla@Saunders.com

2287 MONTAUK HIGHWAY, BRIDGEHAMPTON

"Saunders, A Higher Form of Realty" is registered in the U.S. Patent and Trademark Office. Equal Housing Opportunity.



A rendering of a new home planned at Wainscott Hollow Farm.

COURTESY ESTATES BY JEFFREY COLLÉ

AGRIHOOD: *Development Intertwines Homes, Farm*

FROM PAGE R1

And just this month, two beehives were installed at the garden.

It was in 2020 that the organic garden was planted to support food pantries during the pandemic. It's cared for using organic products from Advancing Eco Agriculture, a group of plant and soil professionals dedicated to regenerative agriculture, a movement to improve soil health, increase biodiversity and combat climate change through practices that go beyond organic farming.

The garden started off making donations only to the East Hampton Food Pantry. When it produced more food that the pantry could use, the bounty was shared with other South Fork food pantries.

This year, the size of the garden was expanded by 75 percent, and Mr. Collé intends to enlarge it further.

"The people who buy the houses will have access to the garden and they can come and pick their open vegetables and fruits, and they'll also be getting honey throughout the season," he said.

Another recent addition is a 50-foot strip of wildflowers on the 28-acre preserve. The bees from the newly installed hives pollinate the wildflowers and the vegetables in the garden.

"Everything is growing in leaps and bounds," Mr. Collé said. Tomatoes, zucchinis and more are growing healthier and better than plants fed with chemical fertilizers, he added.

"I also introduced into the C and Rs — covenants and restrictions on the property — that there will never be a chemical fertilizer used," he emphasized. "It will never be a tree farm. And all the beautiful vistas of the 100-plus-acre reserve will always remain."

Brother and sister Dean and Marilee Foster of the Foster farming family are his friends, he said, and they have helped him on the farm and garden. Mr. Foster planted the buckwheat and Ms. Foster consulted on and oversaw the planting of the organic vegetable seedlings.

The area is a 5-minute walk to the ocean and Wainscott Hollow Road is not a shortcut to anywhere else, so few cars drive down it, Mr. Collé pointed out, saying that 90 percent of the people who drive on the road will be the people who live there.

In addition to the one lot where a modern barn-style house is under construction now and expected to be completed by the Fourth of July in 2022, another lot with a conceptual design in place is in contract.

There will be no flat roofs and no ultramodern homes, according to Mr. Collé, who said he will develop each lot himself, adding, "I want to control the look of it and the feel of it."

Each of the six lots is between 1.5 and 2.5 acres, and the houses will range between 8,000 and 10,000 square feet with a pool and cabana, and room for tennis.

The seventh lot, which hosts the Edwards farmhouse,



Jeffrey Collé shows off the hand-hewn beams in the historic home. Below, the first new house rises.

KYRIL BROMLEY PHOTOS

is a half-acre. Mr. Collé explained that the town gave him permission to move the farmhouse 700 feet from its original location, which was on the 28-acre reserve, to the half-acre lot. In exchange for the town giving him the OK, he purchased a lot elsewhere in the Wainscott School District and gave it to the town for affordable housing.

Mr. Collé has begun restoring the Edwards farmhouse so it can be sold. Judging by what he has seen so far, he believes it is even older than it is said to be. "I'm pretty sure that that house dates prior to 1802 based on the hand-hewn beams and all the hand-carved dowels that hold all the mortises and joints together," he said.



Sag Harbor Victorian Sells For \$5M

A waterfront Sag Harbor home that sits high on a bluff — providing sweeping views across Peconic Bay and to the North Fork — sold early this year for \$4.95 million, though the deed transfer became public only recently.

Known as the Clover House, the circa 1890 five-bedroom Victorian is located at 29 Peconic Avenue, adjacent to the Elizabeth A. Morton National Wildlife Refuge. The 0.6-acre property in the Northampton Shores neighborhood was 120 feet of waterfront and a new bulkhead with a boathouse.

The listing notes that the house has its original pine wainscoting and molding.



29 Peconic Avenue, Sag Harbor.

COURTESY SOTHEBY'S INTERNATIONAL REALTY

It also has a screened porch and a third-floor recessed balcony for watching boats go by.

An updated survey shows that the house's footprint can be expanded significantly and that there is room for a pool, according to the listing.

The property had been listed for \$5.3 million. Dana

Trotter of Sotheby's International Realty represented the seller and Compass brought the buyer.

The deal closed January 31, according to The Real Estate Report Inc., which said the sellers were Danielle Ullendorff and Ilana Cohen Trust, and the new owner is 29 Peconic Ave LLC.

HAMILTON HOGE

CONSTRUCTION MANAGEMENT
OWNERS REPRESENTATION

HHCM • 280 Elm Street, Suite 2
Southampton, NY 11968
631-283-0052
hamiltonhoge.com