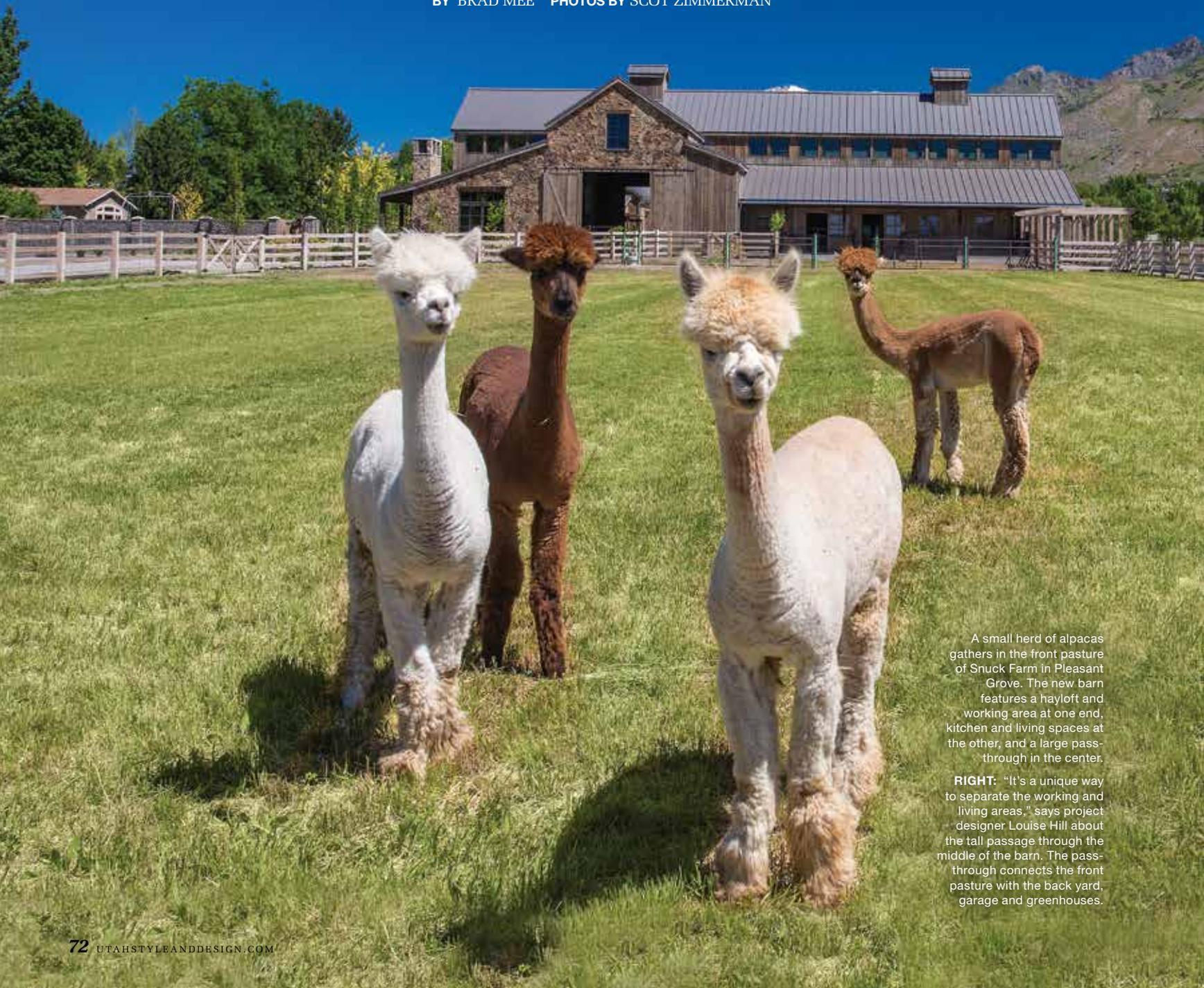


# Farm Raised

*Page and Brian Westover passionately lead a talented team to create Snuck Farm, a family-owned farm and legacy project on a bucolic property in the heart of Pleasant Grove.*

BY BRAD MEE PHOTOS BY SCOT ZIMMERMAN

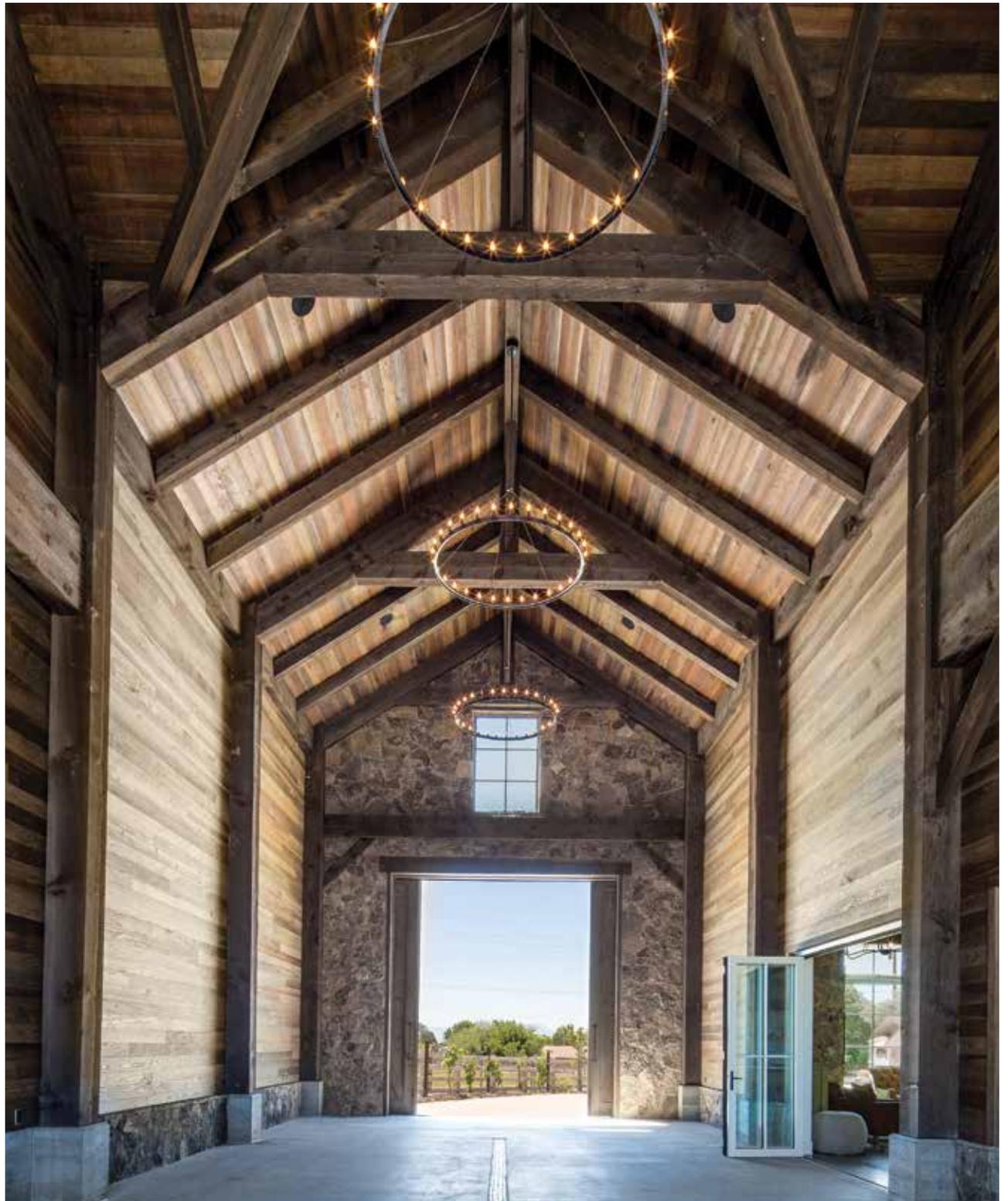


A small herd of alpacas gathers in the front pasture of Snuck Farm in Pleasant Grove. The new barn features a hayloft and working area at one end, kitchen and living spaces at the other, and a large pass-through in the center.

**RIGHT:** "It's a unique way to separate the working and living areas," says project designer Louise Hill about the tall passage through the middle of the barn. The pass-through connects the front pasture with the back yard, garage and greenhouses.



PHOTOS SCOT ZIMMERMAN



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**hen it comes** to having a love for farming, family and community, Page Westover doesn't fall far from the tree. She drew upon her grandfather and father's passions as she and her husband Brian created Snuck Farm, a new working farm located in the heart of Pleasant Grove.

"It began as a legacy project," says Page. "I

wanted to build something that would last through the ages and would involve our family." Snuck Farm is named in honor of Page's grandfather, Boyd "Snuck" Fugal. He and his wife Venice cultivated the land where the farm and greenhouses now stand, a small 3.5-acre portion of the original Fugal family homestead settled in the late 1800's



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- 1. "The material palette was simple and very much about function," says project manager Anna Friend. Weathered trestle wood clads the barn's exterior.
- 2. The farm raises a variety of chickens to provide eggs sold through its CSA program.
- 3. Greens are grown hydroponically year-round in greenhouses located on the back of the property.
- 4. A unique clock hangs inside the barn's working area.
- 5. A statue of Boyd "Snuck" Fugal, Page's grandfather and the farm's namesake, stands in the garden.
- 6. Page Westover and her father, Guy Fugal. "Dad calls me the boss and himself the maintenance man," Page jokes.
- 7. A large waterfall-style island, broad open shelves and a simple white-tile backsplash form the clean, honest design of the farm's working kitchen.



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PHOTOS SCOT ZIMMERMAN, PORTRAIT: ADAM FINKLE



Stone and plaster walls, timber beams and concrete floors form the simple yet compelling material palette inside the barn's main living space.

and acquired by Boyd in 1945. “My grandfather was a community servant, there to help anybody,” Page recalls. That same sense of giving inspired the project’s development from the beginning.

“We wanted to preserve the land and the rural, wholesome feel of Pleasant Grove,” says Page, who was joined by Brian and her father Guy Fugal on this endeavor. “This place is special to us, and we wanted to save it to somehow share with the community.” Surrounded by residential developments where open farmland once flourished, Snuck Farm conjures another time: bucolic, peaceful and purposeful. “We fell in love with the small community farms in England that we saw during my parents’ LDS mission and knew we had to do something similar with this land,” Page explains.

The Westovers and Fugal began the journey in January of 2013 by meeting with landscape architect Jeremy Fillmore, who designed the farm’s grounds and helped develop a site plan identifying where to locate the new buildings: a barn, garage/workshop and multiple greenhouses in addition to others that could be added later. The Westovers then signed up architect Warren Lloyd, project designer Louise Hill and project manager Anna Friend to design and create Snuck Farm, including its main attraction, a spectacular barn.

“The piece of property is incredible,” says Hill, who imagined the expansive acreage of years past rather than the existing three-plus-

acre plot so she could help design a barn large enough to appear original to the land. “We wanted the barn to look like it had been there forever and things just grew in around it,” she explains. Indeed, the 7,330-square-foot barn is impressively large. It boasts a hayloft and working barn at the east end, kitchen and living areas at the west end and a unique pass-through connecting them in the center. “One of the interesting constraints about the project is that the site is long and narrow, so we needed access through the barn rather than just putting a big barn in middle of the field,” Lloyd explains.

With 14-foot-high openings and a vaulted ceiling of more than 30 feet, the pass-through easily allows vehicles to travel from the front pasture to the yard, garages and greenhouses behind. The pass-through frames spectacular views of Mount Nebo to the south and Mount Tipanogos to the North. Inside, it features three large chandeliers that illuminate the wood and stone-clad interior space ideal for hosting large gatherings, al fresco dinners and plant sales. “We put a lot of flexibility into the barn’s design,” Page explains.

Unquestionably, Page is most drawn to the new greenhouses where she and her team grow greens hydroponically—not in soil but in nutrient-enriched, recirculated water to conserve water and eliminate agricultural runoff. She and Brian knew they wanted to grow much of the farm’s produce this way, but had to search out

"My Grandma came from a long line of sheep herders, and she loved keeping sheep and watching them in the pasture," says Page, who chose the art in the living area as a nod to her grandmother's heritage. From the sitting area, one can see across the pass-through into the barn's working area.



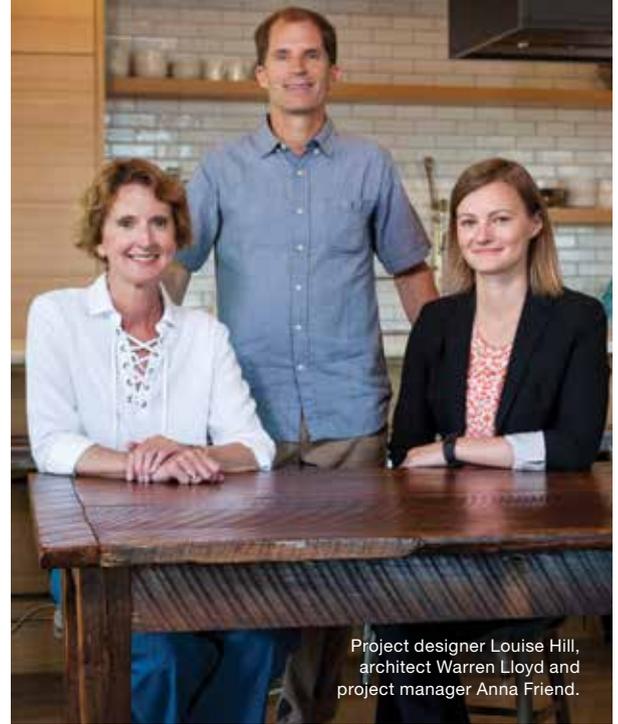
experts and advice on how to do it. “No one near us was doing this, so I had to do a lot of cold calling and research,” says Page, who visited hydroponic greenhouses as far away as New Zealand.

Today, herbicide- and pesticide-free greens and herbs, from assorted lettuces and kale to basil and bok choy, grow year-round inside the greenhouse. The Westovers sell to restaurants and cafeteria groups as well as to the community of Utah County through a CSA (Community Supported Agriculture) farm membership program. Members purchase subscriptions giving them access to the farm’s freshly harvested greens and other local food products that can be picked up

weekly at locations across Utah County.

“People want access to fresh food, and this is an easy way they can get it,” says Page, whose passion for food and community drives her work. In addition to producing garden-grown vegetables and fresh eggs, Page and her team hold classes for CSA members and the public and host an annual plant sale on the Saturday before Mother’s Day.

Snuck Farm’s mission statement—eat well, do good—is a simple, heartfelt one that guides Page and her family each day as they grow the farm into the future. “We are a work in progress and it’s so exciting to think of all the different things we can do,” she says. ■



Project designer Louise Hill, architect Warren Lloyd and project manager Anna Friend.



Mary Crafts-Homer and her team at Culinary Crafts hosted and catered pop-up dinners at Snuck Farm under the soaring ceiling of the barn’s pass-through.



## POP GOES THE PARTY

“Snuck Farm is one of Utah’s hidden treasures,” says Mary Crafts-Homer, founder and CEO of Culinary Crafts. “The vision of a hydroponic farm was the beginning of a masterpiece—a space to create farm-to-table artisan food within the walls of artisan architecture.” Crafts-Homer and her team at Culinary Crafts have hosted and catered three pop-up dinners at Snuck Farm, all of which included the farm’s fresh-picked produce served under the soaring ceiling of the barn’s pass-through.

For salads, she served heads of baby butter lettuce fresh-picked from the hydroponic greenhouse, plated heirloom tomatoes from the garden with fresh pulled mozzarella, just-picked basil and a balsamic reduction sided with herbed olive oil and house-made focaccia. “The opportunity to serve greens, herbs and vegetables at a dinner in the same GPS location where they were grown is a foodie’s dream come true,” Crafts-Homer says.

The food isn’t the only draw. “It’s the entire experience that becomes a special memory for guests,” says Crafts-Homer, who hosts pop-up dinners in many settings across Utah. She and her team introduce each course served, detailing where the foods come from, describing how each course is prepared and explaining what inspired the unique menu for the pop-up they’re hosting.

“We offer pop-ups so more people can experience our unique brand of catering,” Crafts-Homer says, explaining that before the pop-ups, the only way people could enjoy their catering was to be a client’s invited guest. “Now, anyone can purchase a ticket to experience our one-of-a-kind, multi-course meals,” she says.

Visit [culinarycrafts.com](http://culinarycrafts.com) for their 2017 pop-up schedule and to sign up for notification of when tickets are available for sale.