



# Hunterdon Land Trust

PROTECTING THE PLACES YOU LOVE

## MEDIA ADVISORY

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### **Five Local Chefs Combine Talents for Annual Farm to Table Dinner to Benefit Hunterdon Land Trust**

HAMPTON, NJ – Enjoy a great meal for a great cause when the Hunterdon Land Trust holds its annual Farm to Table dinner on Sunday, Sept. 28 at the Grand Colonial in Hampton.

The dinner features fresh, locally sourced food with ingredients from Bobolink Dairy & Bakehouse, Comeback Farm, Fulper Farms, The Coffee Scoop, Milford Farms, Phillips Farms and Purely Farm.

Several chefs are donating their time and combining their talents to create this remarkable meal: Christine Ayres from the Grand Colonial, Ed Coss from the Milford Oyster House, Jonas Gold from 55 Main, Matt McPherson from Matt's Red Rooster Grill and Susan Peterson from Teaberry's Tea Room. Milford Oyster House's Amy Coss is helping organize the event.

"The Farm to Table dinner is an opportunity to celebrate the local harvest and our farmers," said Patricia Ruby, executive director of the Hunterdon Land Trust. "It reminds us that delicious and nutritious fare is grown in our own backyards and by buying local, we ensure our neighborhoods will remain scenic and productive. This Farm to Table event is extra special because we have a team of innovative chefs transforming these local ingredients into a unique gourmet experience."

The cocktail hour starts at 5 p.m. with seasonal appetizers prepared by Ayres. Fulper Farms will also offer tastings of their specialty dairy products.

Menu highlights include local sea scallops over butternut squash risotto prepared by McPherson, and paired with a white wine from Unionville Vineyards in East Amwell. Chefs Gold and Coss will create an entree using grass-fed beef and pork provided by Purely Farm, Milford Farms and Bobolink. The local vegetables used in side dishes will come from Phillips Farms.

Bobolink will also provide cheese and breads for the cheese course, which will be accompanied by Asian pears from Comeback Farm. Susan Petersen of Teaberry's Tea Room will create an unforgettable dessert using sweet, fresh-picked apples, accompanied by locally roasted coffee from The Coffee Scoop.

The event features a silent auction in which guests can bid on unique items including: a tour of a healthy forest retreat in Stockton with William Wyman, a specimen tree and planting courtesy of Sweet Valley Farms, a tour of the garden and historic book bindery in West Amwell by Jamie Kamph, a gift certificate for Zanya Spa in Lambertville, artwork by Catherine Suttle, a gift certificate for The Harvest Moon Inn in Ringoes, and a tour of historic barns in Holland Township donated by Lawrence Enterprises.

The Land Trust is also conducting a raffle offering two \$250 shopping sprees for its Farmers' Market, 111 Mine St. off the Route 12 circle in Raritan Twp. Raffle tickets can be purchased at the market through Sept. 28 or at the Farm to Table dinner. Winners will be announced at the dinner.

The dinner costs \$125 per person. All proceeds benefit the Hunterdon Land Trust's efforts to protect the places you love in the county. Call Christine Dimas at the Land Trust office at 908-237-4582 to make a reservation.

The Grand Colonial is located at 86 Route 173 West in Hampton, New Jersey at 908-237-4582.

Sponsors are: Basil Bandwagon Natural Market, Team Capital Bank, Thomas McMillan with Weidel Realtors and Matt's Red Rooster Grill.

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