



Hunterdon Land Trust

PROTECTING THE PLACES YOU LOVE

MEDIA ADVISORY

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Matt's Red Rooster Grill Hosts Annual Farm to Table Dinner to Benefit Hunterdon Land Trust

FLEMINGTON, NJ – Enjoy a great meal for a great cause when the Hunterdon Land Trust holds its annual Farm to Table dinner on Sunday, Sept. 29 at Matt's Red Rooster Grill in Flemington.

This four-course dinner features fresh locally sourced food from Bobolink Dairy & Bakehouse, Fulper Farms, Griggstown Quail Farm and Market, and WoodsEdge Wools Farm.

“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. You won't want to miss Chef Matt McPherson's innovative contribution to this event as he transforms every day products into a truly gourmet experience.”

Chef McPherson is donating his staff and culinary expertise to the evening's festivities. A Culinary Institute of America (Hyde Park) graduate and Hunterdon County native, Chef McPherson has stayed true to his local roots, integrating the freshest locally grown and harvested ingredients into his unique dishes. The menu was designed to honor the Hunterdon Land Trust's goal of preserving farmland while fostering agricultural viability, and includes some of McPherson's latest creations.

The evening begins with smoked corn and cave-ripened cheddar soup, which includes fresh-baked bread from Bobolink Dairy & Bakehouse. The salad features Fulper Family Farms mozzarella with seasonal heirloom tomatoes and watermelon. Entrée selections are grilled Griggstown Farm chicken with zucchini and scallion cakes accompanied by a charred tomato chutney; roasted vegetable ratatouille with a red pepper and honey coulis; and prime WoodsEdge Farm yak kebabs with a fresh Thai basil pesto and Barnegat Bay day boat scallops with local lemon thyme herb beurre blanc.

Dinner includes a complimentary glass of wine from Unionville Vineyards in East Amwell.

The evening's festivities include a tricky tray. Raffle tickets will be sold at the door and also earlier that day when the tricky tray resides at the Land Trust's Farmers' Market at the Dvoor Farm from 9 a.m. to 1 p.m. Many items will be raffled during the dinner including:

- A private tour and tasting at Villa Milagro Vineyard for four adults.
- Four one-day Disney Park Hopper Passes.
- A membership to the Pennsylvania Horticultural Society, which includes tickets to the Philadelphia Flower Show.
- A private tour of Jamie Kamph's stunning historic home and book bindery in West Amwell. This package includes a beautiful handmade book
- A private tour and star viewing at the Voorhees Observatory.

The Farm to Table dinner costs \$125 per person. All proceeds benefit the Hunterdon Land Trust's efforts to protect the places you love in the county. Seating reservations run from 4 to 7:30 p.m. with the event ending around 9:30 p.m. Call Caryn Tomljanovich at the Land Trust office at 908-237-4582 to make a reservation.

Matt's Red Rooster Grill is located at 22 Bloomfield Ave. (just off Main Street) in Flemington, New Jersey.

The restaurant has been recognized by Open Table as a "Best Overall" Top 10 restaurant, ranking with New York's most notable eateries. For more information, go to www.mattsredroostergrill.com.

The Hunterdon Land Trust Farmers' Market is open every Sunday from 9 a.m. to 1 p.m. until Nov. 24. The producers-only market, now in its seventh season, benefits local farmers by enabling them to sell their farm-fresh produce, meats, cheeses, breads and more directly to shoppers.

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