

Feast on a Farm: from Farm to Table

hosted by Les Dames d'Escoffier, Boston Chapter

Saturday, September 17, 2011

6:00 p.m. - 10:00 p.m.

Verrill Farm

11 Wheeler Road
Concord, MA 01742

978.369.4494

www.verrillfarm.com



- Rain or Shine -

Hors d'oeuvres & Buffet Dinner

Live Music & Dancing

Silent Auction to benefit Future Chefs and The Food Project

\$68.00 per person

Come early to shop Verrill Farm's wonderful farm stand and bakery for home-grown fruits, vegetables, prepared foods, cookbooks and other culinary items.

Purchase tickets at www.lesdamesboston.org

or by check made payable to LDE Boston and mailed to
Sheila Stone . PO Box 65 . Andover MA 01810

Les Dames d'Escoffier, Boston Chapter is sponsoring a *Green Tables* event to promote foods grown on local farms. *Green Tables* is an initiative of Les Dames d'Escoffier International which showcases the work of LDEI chapters engaged in linking urban and rural farms and gardens to school, restaurant and kitchen tables. More can be learned about the Green Tables initiative by visiting www.greentables.org. Please explore the resources and tools they offer to further this initiative in your community, and join us as we celebrate the work underway.

Dinner includes locally raised beef from Open Meadow Farm, pork from Blood Farm and Verrill Farm produce, all paired with wines from Gordon's Fine Wines and M. S. Walker, Harpoon Beers, Sangria and soft drinks.

Why go to the supermarket for foods shipped from distant factory farms when you can feed your family nutritious, locally grown food? You can purchase meats that come from humanely-raised, pasture-fed animals which is important to their health and yours. Come and see why it benefits you to support your local farms, and have fun at the same time!

Other web sites to visit for more information are:

www.thefoodproject.org, www.futurechefs.net and www.verrillfarm.com