

EDIBLE EVENTS

CAN'T MISS

September 17. Shellfisher Preserve Tour and Oyster Tasting Peconic Land Trust's Shellfisher Preserve, North Bayview Rd., Southold. (283-3195.)

September 25. Squashfest. A celebration of squashes with art, gourd carving, squash baking. LongHouse Reserve, East Hampton. (329-3568, longhouse.org.)

October 1. NOFA (Northeast Organic Farming Association) Fair. Seminars on organic farming techniques and tastings of organic produce. Golden Earthworm Organic Farm, Peconic Bay Blvd., Jamesport. (369-8237.)

October 2. Fall Festival, Hallockville Museum and Folklore Center. Tractor pull, traditional foods and exhibits, including butter churning, cookie baking, and corn grinding. 6038 Sound Ave., Riverhead. (298-5292, hallockville.com.)

October 16. Jamming at Ross School, East Hampton. Preserving cranberries, horseradish, peppers, and more fall produce. (907-5555, ross.org.)

October 29. 2nd Annual "Ghost Tales from the Vineyard," a spooky walk through the vines with actors telling tales. The Old Field Vineyards, Southold. (765-0004, theoldfield.com.)

November 20. Fourth Annual Thanksgiving Barrel Tasting, Peconic Bay Winery. Celebrate the harvest with a pairing of food and wine straight from the barrel. 31320 Main Rd., Cutchogue. (734-7361, peconicbaywinery.com.)



STONY BROOK UNIVERSITY CENTER FOR FOOD, WINE AND CULTURE. (632-9404, sunysb.edu/sb/winecenter.)

September 22. 30+ Years of Food, Wine, and Integrity on the North Fork. Join Chef Ross as he reminisces about his personal role in creating Long Island's regional cuisine. He will serve tastes of his signature dishes matched with selected wines.

October 27. Building Family Traditions with Wine. Join winemaker Charles Massoud of Paumanok Vineyards as he offers up the secrets to success in a family wine business.

December 1. Wine Evolution. Join winemaker Eric Fry of Lenz Winery as he presents the changing dimensions of wine as it ages.

Looking for Long Island potatoes, pumpkins, spinach, and seafood? Check out these New York City farmers markets, stores, and events that feature Long Island produce.

Farmers Markets (cenyc.org/HTMLGM/maingm.htm or 212-788-7476.)

ABINGDON - PE & DD Seafood (Sat)
 BORO HALL - Stan-Pat Farms (Tue & Sat); Pura Vida Fisheries (Sat)
 FT. GREENE - Hydrogarden Farm (Sat); Pura Vida Fisheries (Sat)
 GRAND ARMY PLAZA - Fred Terry Farms (Sat) and Blue Moon Fish (Sat)
 GREENPOINT - Garden of Eve (Sat) and PE & DD Seafood (Sat)
 MURRAY HILL - Brian Ringhoff Farm (Sat)
 ROCKEFELLER CTR. - Fantastic Gardens (Thurs)
 TRIBECA - Stan-Pat Farms (Wed & Sat); UNION SQUARE - Blue Moon Fish (Wed), PE & DD Seafood (Mon & Sat), Hydrogarden Farm (Mon, Wed, Fri & Sat), Fantastic Gardens (Fri & Sat), Binder Farm (Wed & Sat); Seven Pines Farm (Wed, Fri & Sat); Doxsee Sea Clam (Sat); Pura Vida Fisheries (Fri)
 77TH ST. - Stan-Pat Farms (Sun)



VintageNY, a wine store and bar that sells only New York wines, offers a wide selection from Long Island vineyards and allows you to taste it before you buy it. Locations at 482 Broome St., 212-226-9463. Daily until 9 p.m. 2492 Broadway, 212-721-9999. Daily until 10 p.m. www.vintageny.com.)

Urban Harvest Up Close, October 2.

Slow Food NYC celebrates the agricultural bounty and ethnic diversity of the region formerly known as New Netherlands. Attendees can choose from a series of individual and family cooking classes, demos, and discussions at the Institute of Culinary Education. Or they can graze at the The Urban Harvest Marketplace in Lower Manhattan, where passersby can sample seasonal fruits, vegetables, seafood, local wine, and some of New York's best-loved street foods. *Edible East End* will be presenting some of the East End's best wines and artisanal foods. (718-260-8000 or slowfoodusa.org/events.)

WINTER PRODUCE DELIVERIES

Many farmstands stay open until Thanksgiving and even after. (Check with them now, before they close.)

To stretch your season even more, consider signing up for one of the two winter CSA shares offered on the East End.

Both Quail Hill in Amagansett (267-8492) and Garden of Eve in Jamesport offer winter shares (690-1699), which include onions, potatoes, sweet potatoes, winter squash, and assorted greens. Garden of Eve delivers to the Upper West Side of Manhattan and Williamsburg, Brooklyn.

