

EDIBLE EVENTS



CAN'T MISS

May 18. The Southampton Publick House's eighth annual four-course beer dinner. 7 p.m. (283-2800, publick.com.)

May 20. Learn how to transplant seedlings by working side by side with the staff at Quail Hill Farm. 10 a.m. Side Hill Rd., Amagansett. (283-3195.)

June 10. Enjoy fresh shucked oysters and chenin blanc at Paumanok Vineyard's annual tasting. 2-5 p.m. (722-8800, paumanok.com.)

June 16, 17 & 18. 52nd Annual Strawberry Festival and Country Fair, Mattituck. Shortcake, rides, live music and other attractions. (298-5333, mattitucklionsclub.org.)

June 20-23. Wine Camp, the camp for adults, enters its second season. This four-day, three-night hands-on immersion into the world of Long Island wines is part vacation and part life experience. Work in the vineyards, blend wines, and learn professional tasting techniques while dining on local food and enjoying luxurious B&Bs. (\$749 per person. 495-9744, winecamp.org.)

June 21 & July 19. Learn how to make seasonal jams with Joan Bernstein of Paumanok Preserves, whose local preserves, sauces, and relishes rival those her grandmother made in the early 19th century. (\$25, 6-8:30 p.m., Ross School, Good Friend Dr., East Hampton, 907-5555, ross.org.)

June 23. 15th Annual Long Island Winemakers Dinner, Ram's Head Inn, Shelter Island. (749-0811.)

July 8. "Talk to the Bees" with Quail Hill Farm's own master beekeeper, Mary Woltz. 10 a.m., Quail Hill Farm, Side Hill Ln., Amagansett. \$5 for Peconic Land Trust supporters, \$10 for all others. (283-3195.)

July 9. First annual oyster festival at Jamesport vineyards to support Cornell Marine Center's SPAT program. Sample shellfish and local wines. (722-5256, jamesport-vineyards.com.)

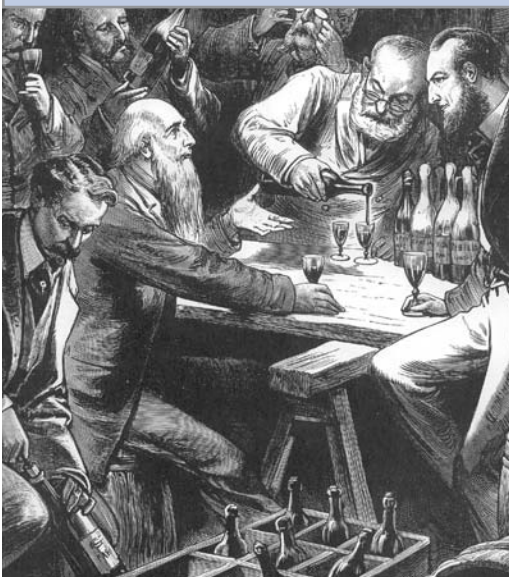
GARDENS ARE FOR EATING LANDSCAPE PLEASURES 2006

PARRISH ART MUSEUM, SOUTHAMPTON
June 10 & 11

When Leslie Close of Mecox visited her daughter's school in New York City to teach the students about food, she asked the class where peanuts came from. She nearly fell off her chair when one of the students replied: "Bloomingdale's."

Such culinary illiteracy makes Close particularly excited about the Parrish Art Museum's 2006 Landscape Pleasures event on **June 10** and **11**. The focus of the 22nd annual series of garden lectures and tours is "The Edible Garden," a theme that Close thinks lends itself to more participation from the next generation of eaters than previous tours of neatly manicured ornamental spreads. "I think people will be more likely to take their kids along and I think that it will have a big educational component, be more interactive, have more stuff to taste," said Close, who advises the Museum and who for 30 years has raised much of the food for her and her artist husband Chuck at their 6000-square-foot garden.

This year's event will feature tours of several local vegetable gardens (including Close's) and farms, as well as lectures by farmer-poet Scott Chaskey of Quail Hill Farm in Amagansett and Chez Panisse chef Alice Waters, the mother of seasonal cuisine and the loudest advocate for improving the way America's children eat. (Tickets are \$125 for museum members, \$150 for non-members, and include admission to both the symposium and garden tours. See insert on p. 41. Call 283-2118 x. 41 or visit www.parrishart.org.)



COOK WITH FARMERS

What better way to learn farm-to-table cooking than with the farmer who grew the food? Using fresh ingredients from Sang Lee Farms in Peconic, try stir-frying with farmer Fred Lee and preparing dinner parties and everyday dinners with former food editor of *Gourmet* and *Good Housekeeping* Liz Greene. (Space limited to 10 participants, so reserve early, 734-7001. Cost is \$65 for stir-fry and everyday dinner, \$75 for dinner party. Look for raw gourmet classes in the future.)

Basic stir-fry, **May 18**, 7-9 p.m.

Dinner party, **May 31 & June 27**, 7-10 p.m.

Everyday dinner, **June 6 & 20**, 7-10 p.m.

SAG HARBOR
Farmers Market
Every Saturday, 10am to 1pm
June - November
Breakwater Yacht Club Parking Lot
on the east side of Marine Park on Bay Street

honey • jams • flowers
cheese • bread
veggies • oysters • clams