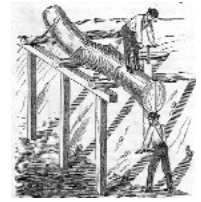


# EDIBLE EVENTS



## CAN'T MISS

**July 11–August 29.** Weekly Nutrition Lecture Series. Ross School, East Hampton. (907-5555, [www.ross.org](http://www.ross.org).)

**July 21.** Worm composting: a workshop for the whole family. Ross School. (See above.)

**July 23–24.** 2nd Annual Sweet Corn Festival, Harbes Family Farm, Sound Ave. (Rte. 48), Mattituck. (298-0800, [www.harbesfamilyfarm.com](http://www.harbesfamilyfarm.com).)

**July 27 & August 17.** Summer Salads from A-Z. Ross School. (See above.)

**July 29.** "Bees," Mary Woltz, Beekeeper, Hamptons Honey Company. EECO Farm Summer Series. 5 p.m. Long Ln., East Hampton. (324-5523, [www.eecofarm.org](http://www.eecofarm.org).)

**August 7.** Peconic Land Trust's 3rd Annual Through Farms and Fields Tour. A fun and educational day for the whole family, including local wine and cheeses, cooking demos, falconer, horse whisperer, petting zoo, and tours of working farms. 10 a.m.–4 p.m. (283-3195.)

**August 7.** 2nd Annual Long Island Garlic Festival. Garden of Eve organic farm. Intersection of Sound Ave. and Northville Tpke., Aquebogue. 10 a.m.–6 p.m. Rain date of August 14. (680-1699, [www.gardenofevefarm.com](http://www.gardenofevefarm.com).)

**August 7.** Slow Food Clam Bake at Paumanok Vineyards, Aquebogue. (722-8800.)

**August 20.** "From the Fields of Quail Hill" Dinner. A fairytale feast of local cuisine among the fields that grew it. Amagansett, 4:30 p.m. (283-3195.)

**September 3–5.** 59th Annual Shinnecock Pow-Wow, featuring native foods, chanting and dancing. Shinnecock Reservation, Old Montauk Hwy., Southampton. (283-6143, [www.shinnecocknation.com](http://www.shinnecocknation.com).)

## BLUE MOON BALL

Last year, the first annual fundraiser for the East End Community Organic Farm fell on a blue moon. This year's won't. But the name stuck. The second annual Blue Moon Ball on Saturday, July 30th promises to be another memorable night, this year on the oceanfront estate of James and Ellen Marcus in Amagansett. The star-studded barbeque will feature food from the Hamptons' top chefs and gourmet stores, as well as a performance by the Broadway cast of "Cookin'." Enjoy music from "DJ Chef" Marc Weiss and win chairs hand-painted by Christie Brinkley, Isaac Mizrahi, Cynthia Rowley, and Alan Shields at the first annual Adirondack "Chairity" Auction.

The benefit will raise funds for EECO Farm's programs to promote sustainable agriculture, including seminars on gardening, composting, and cooking for school kids and the community. Tickets start at \$200. Last year's event sold out fast, so call 329-5480 to reserve.

## HAMPTONS WINE & FOOD FESTIVAL

## WINE AND FOOD FESTIVAL

It's been a long time in the making, but the East End finally has a wine and food festival. On August 26 and 27, the first annual Hamptons Wine and Food Festival will debut with star chefs, best-selling food writers, and wine gurus at the Hayground School on Mitchell's Lane in Bridehampton. Attendees will

graze at gourmet product tastings, wine seminars, and cooking demos in "Jeff's Kitchen," the Hayground's recently completed, state-of-the-art teaching kitchen, named after school benefactor Jeff Salaway.

"We're not doing a food event," said Jerry Romano, who is organizing the event with Jodi Della Femina and Stuart Racey. "It's an experience. You're listening. You're seeing. You're tasting."

Among the local chefs who will dish up East End produce and seafood in a homegrown version of Iron Chef—"Hamptons Platinum Chef"—are Joe Realmuto of Nick & Toni's, Kevin Penner of 1770 House, Jason Weiner of Almond and Almondito, Andrew Engle of The Laundry, Todd Jacobs of Tierra Mar, Jeff Harter of Alison, Julio Quisbert of Jean-Luc, J LX Bistro and Madame Tong's, Lauren Chattman (author of *Mom's Big Book of Baking*), and Michael Cinque of Amagansett Wines.

*Edible East End* will be hosting a series of tastings of the best of the North and South Forks, where guests can savor a rainbow of tomatoes, raw-milk cheeses, kettle-cooked potato chips, and Peconic Bay oysters, while hearing the stories of the farmers, fishers, winemakers, and food artisans who are fueling the East End's culinary revolution.

Events run from 10 a.m.–3 p.m. on Friday and Saturday, and tickets are \$150 per person per day. Grand wine tastings from 5–8 p.m., Friday and Saturday, are also \$150 for each evening. A Platinum Pass for all day and evening events, as well as a VIP after-party on Saturday night, are \$650 per person. Call 537-5937 or log on to [www.ticketweb.com](http://www.ticketweb.com). More information at [www.hamptonswineandfoodfest.com](http://www.hamptonswineandfoodfest.com).



## SUPPORT YOUR EAST END FARMERS MARKET

### Riverhead Farmers Market

Thursdays, 11 a.m.–4 p.m., July–November  
Village parking lot  
(South of Main St., near Peconic Ave.)

### Sag Harbor Farmers Market

Saturdays, 10 a.m.–1 p.m., June–November  
Breakwater Yacht Club parking lot  
(East side of Marine Park on Bay St.)

### Westhampton Beach Farmers Market

Saturdays, 8 a.m.–Noon. June–November  
Westhampton Beach parking lot  
(Mill Rd. next to the Historical Society)