

# Katama Farm on Sweeping Great Plains Is Setting for Meals in Meadow Benefit

By LINDA BLACK

Hosting a gourmet picnic for 250 people is no small task according to Niki Patton, event coordinator for the FARM Institute's upcoming Meals in the Meadow fundraiser. "The logistics of coordinating something this big, especially on Vineyard time," Ms. Patton joked, "can be pretty interesting."

There are so many aspects, Ms. Patton said, and weeks of planning have gone into the benefit to be held in the summer fields of Katama Farm at 6 p.m. next Friday, July 6. It could not happen, she noted, without the many volunteers who help organize everything from the entertainment — this year featuring a potluck ensemble of Vineyard musicians called Flying Elbows — to the benefit auction and, the point of it all, the totally local four-course gourmet meal under the stars.

Last year's event came together very quickly, and lack of time had its own inherent hurdles, Ms. Patton said. "This year it's been a little easier because we've had more time to make decisions, plan ahead," she said. But no matter how prepared, she added, at the last minute "there will always be something missing. Like, did anybody bring the 250 paper plates and the Popsicle sticks the kids need to make the auction paddles?"

Event director Rob Goldfarb said funds raised will go to the the FARM Institute's ever-expanding educational, community outreach and on-farm programs. "Our job is to engage, teach and excite people about sustainable farming and understanding where your food comes from. . . . When you buy locally, your broccoli isn't coming from California, your peas aren't coming from China. Instead of coming from hundreds of miles away, your food is coming from a hundred yards down the road."

That, he said, is what this fundraiser is all about, adding the event catch phrase, "saving the farm and feeding the future, one forkful at a time."

Leslie Floyd, one of four Island chefs donating time and talents to design, create and provide the meal, said there will be passed appetizers, plated salad, plated gourmet entrée and dessert. "Everything will be coming from Island sources, with very minor exceptions," Ms. Floyd said. "Like I'm using lemon in my salad, and obviously no one on the Island grows lemon trees!"

Ms. Floyd is a private chef launching a new food service called Island Fraiche that will offer "nutritionally-based prepared meals using local and sustainable agriculture." With her commitment to supporting local farms, she called the FARM Institute to sign up as a volunteer for the Meals in the Meadow event. Instead, she said, "they invited me to participate as a chef!" Ms. Floyd was also enlisted as the volunteer coordinator, and will work with the 50 or so volunteers organizing such tasks as making the signs for parking, helping prep the food, working the auction and "just making sure everyone knows where they should be, when!"

Like Ms. Patton and Ms. Floyd, Mr. Goldfarb stressed the importance of those many behind the scenes volunteers whose great effort it takes to pull it all together. From advertising and promoting, like the beautiful invitations designed by Patrick and Laurel Philips depicting children strolling down a country road carrying buck-

ets, to the kinds of details that will need to be overseen on the day of the event. "All at once, the tents from Tilton come, the tables come, the flowers, the liquor! People like Doris Ward from the FARM Institute put so much into this. She'll be out there working on it all day."

"That's what's so empowering about this event," he said, "the level of commitment and participation from so many Islanders. It's a tremendous effort by all the people involved." Of course, he noted, that means the chefs — along with Ms. Floyd, Kevin Crowell of Détente, Dan Sauer of Outermost Inn, and Liz Kane of Cakes by Liz. Jackie and Doug Korell of Katama General Store and Lobster Tails Catering, Mr. Goldfarb said, are major hands-on contributors, providing the hors d'oeuvres and artisan cheeses, and lending their expertise as caterers in setting up the event. The Scottish Bakehouse is donating the bread, and Al's Package

Store the liquor. Local fisherman Tom Osmer will be sourcing his favorite beds to dig up (and donate) all of the clams. And the chefs, Mr. Goldfarb said, are getting ingredients from all of the Island farms, not just the FARM Institute.

The executive director of Island Affordable Housing Fund, Patrick Manning, will be master of ceremonies and auction host. Another example, Mr. Goldfarb pointed out, of how this event brings together diverse yet interconnected aspects of community. "We all need to eat, we all need to be housed," he said. "Meals in the Meadow acts as a common denominator linking these various organizations and interests."

Last year's event sold out — 200 tickets at \$250 per person. This year, Mr. Goldfarb said, "we're not raising the price, instead we're increasing the number of tickets. We hope to get 250 people out there under the stars enjoying this exceptional event."



ROB GOLDFARB OF THE FARM INSTITUTE.



CHEFS IN THE MEADOW: FROM LEFT, DOUG KORELL, DANIEL SAUER AND LESLIE COOPER FLOYD.

*Pictures by Jason White*

**balance**

**Now Open!**

New Address:  
9 Oak Bluffs Ave. | Oak Bluffs, MA  
508.696.3000

**LAMBERT'S COVE**  
INN & RESTAURANT

**OPEN NIGHTLY**

Live Piano Music  
by Dan Murphy  
Saturdays

Executive Chef Joe DaSilva  
Call for reservations  
508-693-2298  
Off Lambert's Cove Road  
West Tisbury  
www.lambertscoveinn.com

MAISON IRSEN'S  
**ZAPOTEC**

Excellent Southwestern Food  
The Island's Best Margaritas

Swordfish Fajitas • Lobster Quesadillas  
Chicken Chimichangas • Chicken Mole • Mexican Crab Cakes

Beginning July 1 Open Daily Lunch & Dinner Noon-10pm

508-693-6800 14 Kennebec Ave., Oak Bluffs  
www.zapotecrestaurant.com

**l'étoile**  
RESTAURANT & BAR

Fine Dining "Vineyard Style"  
(No jackets required)

Serving Dinner  
Tuesday-Sunday 6:00-10:00 pm  
Bar Menu 5:30-10:30 pm

508.627.5187  
\* Our 2nd year at 22 N. Water Street • Edgartown \*

**THE EDGARTOWN INN**

Garden BREAKFAST  
Under Lindens

56 N. Water 8 - 11

**SEE THE RED SOX IN OUR PUB**

MAIN ST., EDGARTOWN  
508.627.9966

**CAFFÉ DI LATTANZI'S**

The Island's Only Gelateria

Serving Homemade:  
Italian Ice Cream,  
Sorbetto,  
Assorted Pastries  
& Cookies

Panini & Sandwich  
Wraps, Salads  
& Calzones  
available to go  
or enjoy in  
our garden.

19 Church Street  
Edgartown  
(Just above Water Center)  
508-627-8854  
ext. 14

**MENEMSHA FISH MARKET**

Where You Can Afford to Eat Seafood Everyday!

All Fish Under \$10 a Pound  
Mondays & Fridays

Don't Get Bit By High Lobster Prices!

OPEN 8am-8pm DAILY  
call ahead for quick orders (508) 645-2282

**Coop de Ville**

WINGS, SEAFOOD and PUBBAR

Tired of Eating Indoors?  
Join Us for a Refreshing Waterfront Home cooked Meal!

VINEYARD'S FAVORITE DEALS  
Monday Madness  
Lobster Roll & Fries \$9.99

Tuesday - The Tradition Curries On!  
Steamed Lobster & Corn on the cob \$14.99

On The Oak Bluffs Harbor Waterfront  
Serving Beer and Wine - 508-693-3420 - Call for Takeout

**ZEPHRUS**  
SEAFOOD & GRILL

EARLY LUNCH • LATE LUNCH  
EARLY DINNER • LATE DINNER

**ZAGAT**  
LOVES OUR DAILY SPECIALS!

Dine Inside, On the Patio or Takeout Zephrus To Go

main street, vineyard haven  
mvmansionhouse.com • 508.693.3416

Serving an Inspired Menu by Executive Chef, Mark Goldberg,  
Formerly of Boston's Mistral

Enjoy Our Complimentary Water Taxi Service Departing Edgartown,  
at 5:45, Monday - Saturday  
Open Nightly, 5:30-9:30 pm

**LURE**

The Only Thing We Overlook Is South Beach

COASTAL CUISINE

Lure is Located at the Winnetu Oceanside Resort  
South Beach, Edgartown 508.627.3663

**The SEAFOOD SHANTY**

- Fresh Seafood
- Prime Rib
- Lobsters
- Sushi
- Cocktails
- Children's Menu

Come and enjoy the Vineyard's premier waterfront restaurant. We are located right on Edgartown harbor. Serving the finest seafood for over 30 years. Winner of five Cape Cod Life "Best" of the Cape and Islands Awards.

Live music 10pm to close Every Saturday and Sunday

Serving Beer and Wine Daily from 11:30am

**NEW LATE NIGHT MENU FROM 10PM TO 11:30PM EVERY NIGHT!**

31 Bank Street, Edgartown  
508-627-8672

**Atlantic Meets Caribbean**  
@ The Cornerway

New Open  
Dinner Daily

Alongside Island cuisine with a warm friendly atmosphere

**Chef Don offers**  
Lemon Britches  
Lerk Chicken  
Wild Salmon  
Fried Sweet  
Vegetarian Delights  
and much more

Reservations Suggested • 9 State Road, Chilmark  
Ayr Condojoined • DYOR • 508-645-9300