

since the opening of Blue Bottle in 2006. Aaron will be working closely with Double Brook Farm and our partner farmers to create this menu. Come enjoy a taste of spring!

April 18 – Soul Food.

Chase Gerstenbacher, executive chef of the Brick Farm Market, will be serving up his interpretation of classic southern foods reimagined for Northern tastes. Think of a twist on fried chicken, shrimp po'boys, greens, beignets, and more. Bring your best bottle of PBR or finest wine: both will work for this festive dinner celebrating the food that brings people together.

May 9 – Spring Feast – Gluten Free. Chef Chase Gerstenbacher will prepare a series of dishes that will take you from mushroom flan to grilled sirloin and onto dessert with an intense focus on the produce coming off the fields in early May. Think ramps, mushrooms, spring peas, strawberries, and asparagus. Coupled with your favorite bottle of chardonnay or pinot noir, you will enjoy these five courses of fresh, local, and very flavorful dishes whether you are following a gluten-free diet or not!

May 30 – Feed The Caveman – Paleo. Given our connection to Double Brook Farm and our access to great, local, pasture-raised and grass-fed meat, we thought a Paleo-focused dinner would engage our guests, satisfy our taste buds, and start conversations. Ben Walmer, founding chef and creative director of the Highlands Dinner Club, will be our guest chef for the evening. Come experience an evening of



delicious food inspired by (and adhering to) the Paleolithic diet.

Finally, we have a brand new roster of Cheese Classes, led by taste du fromage, Michel Lemmerling and hosted at the market after hours. Whether it's cheese from all over the world, cooking with cheese (featuring Chef Chase Gerstenbacher), or local cheeses, you will gain knowledge and will leave having sampled several high-quality cheeses with an intimate group of like-minded cheese heads.

Seating is limited and tickets are purchased in advance so that we may prepare for this one-of-a-kind experience. Tickets are non-refundable two weeks or closer to the event. To purchase a seat at the table or explore the menus, please go to www.brickfarmmarket.com/events or contact marketdinners@brickfarm-group.com. We look forward to seeing you at the market! While we do not have a liquor license, you are welcome to bring your favorite beverage to enjoy.

Brick Farm Market, 65 East Broad Street, Hopewell. Tuesday to Friday 7 a.m. – 7 p.m., Saturday 8 a.m. to 6 p.m., Sunday 8 a.m. to 4 p.m., Monday closed. www.brickfarmmarket.com. 609-466-6500. **See ad, page 10.**

Fernbrook Farms

A True Farm-to-Table Experience

To make a connection between the food you eat and the land from where it comes — that's what the owners of the Inn at Fernbrook Farms want their visitors to experience. Whether guests visit the farm to relish an outdoor fireside dinner, celebrate a special occasion (weddings, showers, and more) or create their own private dinner, that connection is woven into the experience.

Dating back to 1750, the Inn is home to three generations of the Kuser family, who purchased the property just outside of Bordentown in 1890. Today Fernbrook is owned and managed by husband and wife team Larry and Susie Kuser. Fernbrook includes a community supported agriculture (CSA) farm and a wholesale nursery overseen by Larry, and an environmental education center directed by their son, Brian. Susie, who loves planning weddings and parties of all kinds, devotes her talents to the Inn.

On Mother's Day Fernbrook is serving a country brunch on the brick terrace next to the Inn. The menu includes farm fresh eggs, country meats, and many delectable sweets and treats prepared by in-house Chef Christine Wendland. Throughout the day visitors can take farm tours, wagon rides, shop at a plant sale, and more.

The brunch is a fundraising event for the environmental education center, and reservations are required. Adults and children over 11 years, \$50 per person;



children 4-10, \$25; children 3 and under, free. Seatings are 10:30 a.m., 11 a.m., 1 p.m., and 1:30 p.m.

The Inn serves fireside dinners every other Thursday, outdoors in warm weather at the hearth and in the library during the winter. The menu varies according to the time of the season and by what Chef Christine is inspired to harvest from the garden, which includes many heritage vegetables. The price per person is \$75 or \$65 for CSA members. Upcoming dinners are slated for May 21, June 4, and June 18.

"The dinner is a farm-to-table experience and could be a perfect gathering event or ideal date night," says Susie. "Chef Christine always visits the diners and shares interesting facts about the food being served."

Sharing with visitors and providing hands-on experience is an integral part of the farms' activities. The education center offers year-round programs for children

including New Jersey's premiere nature summer camp, home-school classes, and more.

The Kusers view the CSA as a partnership between grower and members where they can pick up fresh produce at the farm and enjoy the pick-your-own garden 26 weeks a year. Both CSA members and the public can shop at Fernbrook's farm market, open every Thursday and Saturday.

Says Brian, "Fernbrook Farms is about good food, sustainable agriculture, education, and hospitality."

To learn more about the Mother's Day brunch, call 609-298-4028 or e-mail education@fernbrookfarms.com. For all other inquiries, call 609-298-3868, e-mail theinn@fernbrookfarms.com or visit www.fernbrookfarms.com.

Fernbrook Farms, Route 545 and White Pine Road, Chesterfield Township. **See ad, page 21.**