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**FRESH DIRECT:
FARM TO TABLE DINING GOES TOWN AND COUNTRY**

For Immediate Release:

New York, NY – This summer, country mice and city slickers alike can indulge in the best of the summer harvest season with either grass or concrete under their feet when Katchkie Farm offers its second annual Farm to Table Dining Series.

This yearly celebration of local ingredients and seasonal fare features the best purveyors of produce, meats, cheeses and wine in New York State. Katchkie Farm will provide the backdrop of the first event: July 17th in the farm's lush fields in Kinderhook, NY (co-hosted with Columbia Land Conservancy), and the Great Performances' courtyard will be the urban setting of the second event on July 29th, co-hosted with City Winery. Top NYC caterer Great Performances will create both dinners.

At these unique events, guests will enjoy exceptional locally-sourced produce from Roxbury Farm, Monkshood Nursery, and Little Seed Gardens, and meats from Meiller's Farm, Pigasso Farms, and High Hope Hogs. The menu highlights foods that are served at their seasonal peak and artisanally crafted to accentuate their flavors. With fresh, organic ingredients served within 36 hours of their harvest, the menu is the synthesis of robust flavor and modern dining. Menu highlights include:

Garden Gazpacho with Sherry Vinegar Spiked Cucumbers

Pickled Baby Beets with Katchkie Farm Arugula,
Coach Farms Goat Cheese, and Toasted Sunflower Seeds

Rosemary and Fennel Grilled Pigasso Farms Chicken

Cherry, Peach and Mixed Berry Tarts

The two events will share the same delectable farm-to-table menu, but juxtaposed against backdrops that demonstrate the versatility of just-picked dining. The first dinner, served right in the fields will include cooking demonstrations and thought-provoking food questions by Katchkie Farm's very own Farmer Bob, as well as a nature walk and tour of the farm. The urban dinner in Great Performances' outdoor courtyard in the heart of Soho will enlighten diners on local farm produced food under the lights of the Big Apple.

The cost of the memorable dinner is \$125 per person, and, for an additional \$25, Katchkie Farm is offering a tote bag filled with freshly picked produce. Profits will fund the programs of The Sylvia Center, a nonprofit housed at Katchkie Farm, dedicated to introducing children to the pleasures of healthy, seasonal eating (www.sylviacenter.org). Profits from the first dinner will also benefit the Columbia Land Conservancy. To purchase tickets, please visit www.greatperformances.com/store.

*Seasonal menus in nature are, of course, subject to Mother Nature.

Culinary Support from The Red Barn.

To learn more about Great Performances, visit www.greatperformances.com