

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@Heatherfreeman.com

Lindley Thornburg (703) 593-5503
lindley@heatherfreeman.com

Olney Farmers Market Hosts Farm-To-Table Dinner September 18th

WHAT: The Olney Farmers Market in Olney, Maryland is hosting a Farm-to-Table dinner to highlight the benefits of selecting local foods. The event will be held at Falcon Ridge Farm, a family-based orchard located in Carroll County on approximately 70 acres. The farm features an amazing variety of fruits-everything from cherries and currants to persimmons and pawpaws. The dinner will begin with a farm tour, champagne and hors d'oeuvres, featuring some Farmer's Market specialties. Guests will then be treated to a sit-down, multi-course dinner under the stars prepared by some of the area's top chefs. The main course will be prepared by Chefs Steven Lukis and Tim Horst from Rosa Mexicano and paired with local wines. Greg Phillips, co-founder of Five Star, will serve as banquet captain. Guests will enjoy chopped fresh salad, homemade pasta, tapas, a meat course or vegetarian entrée, and a fabulous dessert buffet. In between courses, guests will meet the chefs and hear from speakers about the importance of the farm-to-table movement.

WHEN: Sunday, September 18th from 5 PM-9 PM.

HOW: Tickets for this dinner event are \$90 per person, or \$175 for 2 people. Guests can pay via Paypal, in person at the Olney Farmers Market or mail a check to PO Box 1787, Olney, MD 20830. More information can be found at www.olneyfarmersmarket.org

WHERE: Falcon Ridge Farm, 3811 Backwoods Road, Westminster, MD. This event is hosted by Stanton Gill and Nancy MacBride and is sponsored by The Sandy Spring Museum.

WHY: The farm-to-table movement emphasizes the production and delivery of local food to area consumers. Followers of this movement attempt to educate their customers about the links between farmers, farm communities, ancient food-production practices, and the food we eat.

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