

Stone & Thistle Farm features grass-fed and organic lamb, goat, beef, pork, rabbit, poultry and eggs.

Kortright Creek Creamery

Produces certified organic raw and pasteurized, grass-fed goat milk and yogurt.

Farm Store open seven days offering retail cuts of meat, eggs, cheese, goat milk, goat milk yogurt, goat milk fudge, honey, maple syrup, beeswax candles, goat milk soaps, lambskins, wool products.

Farm Tours on Sundays at 2:00 p.m.
June to October.

Farm Programs include **Farmer for a Day** and **Farmony**. See website for details.

1211 Kelso Road East Meredith, NY 13757
607-278-5800 www.stoneandthistlefarm.com



August 23, 2008

Amuse

garden vegetable paté with corn and tomato relish

Starter

arugula and roasted beet salad with goat cheese

Main

summer chicken provençal

Side

haricots verts with roasted garlic vinaigrette
roasted new potatoes

Dessert

sweet peach cobbler with maple crème fraiche

Price: \$48 excluding tax and service. Includes sparkling and flat water, herbal iced teas, hot tea, coffee and farmstead breads. Organic and New York State wine and locally brewed beer available by the glass/bottle. You are free to bring your own wine or beer: corkage fee of \$10 per wine bottle applied. Cash, checks or credit cards accepted. Your dining experience is created with the best of the farm's harvest of organic and grass-fed meats, eggs, dairy and produce. Participating farms include Lucky Dog Farm, Naturally Speaking Farm and Sherman Hill Farmstead.

Corn and Tomato Relish

2 tablespoons extra virgin olive oil
1 small white, yellow or red onion finely chopped
1 garlic clove minced
½ red, yellow or green pepper, cored, seeded and chopped
1 hot pepper, seeded and finely chopped
1 cup fresh corn kernels
¼ cup cider vinegar
2 tablespoons sugar
½ teaspoon salt
Freshly ground pepper to taste
1 large ripe tomato, chopped
2 scallions, white and green parts, chopped
1 tablespoon finely chopped fresh cilantro

Heat the oil in a medium saucepan set over medium high heat. Add the onion and sauté for three or four minutes, until soft. Add the garlic and cook for a minute or so. Add the bell pepper and jalapeno and continue sautéing for a minute or two until soft. Add the corn and cook for another minute. Mix in the vinegar, sugar, salt and pepper. Cook for another minute, then remove from the heat and cool to room temperature. Stir in the tomato and scallions and cilantro. Adjust the seasoning and let cool for 15 minutes. Makes 3 cups.

Adapted from [Kitchen Sense](#) by Mitchell Davis 2006

August 30, 2008

Amuse

tomatoes, mozzarella and basil plate

Starter

courgette and cheese ramekins with marigold petals

Main

pork riblets with onion blueberry sauce

Side

rosemary roasted potatoes
grilled corn with herb butter

After

mixed baby greens with vinaigrette

Dessert

wild summer berries with crème fraîche

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Courgette and Cheese Ramekins with Marigold Petals

Serves 4

12 ounces courgettes
4 oz hard goat cheese
2 tablespoons chopped parsley
petals from 6 marigold flowers

Wipe the courgettes and coarsely grate them. Dice the cheese finely. Melt the butter in a saucepan on a moderate heat. Fold in the courgettes and cook them stirring for two minutes. Mix in the parsley. Fold in the cheese and let it heat through without melting. Mix in the petals from four marigold flowers.

Take the pan from the heat immediately and put the courgettes into four ramekins. Scatter the remaining marigold petals over the top.