



Meet the Farmer Dinners at Fable at Stone & Thistle Farm
Local farmers and producers present to Fable guests

Local farmers and producers share stories about life on their farms at Fable, Stone & Thistle Farm's on-farm restaurant this season. This summer, Fable's dining guests will have an opportunity to learn about growing grapes and making wine, making absinthe and opening a local absinthe distillery, raising lamb and poultry on pasture and making cheese. The five-course, prix-fixe menu, will feature the presenting farmers and producers' products in each of the courses. The Meet the Farmer Dinners provide intimate, relaxed forums to converse with farmers and producers and to taste their products.

- July 11: Wine – Tom and Marti Macinski, owners of Standing Stone Vineyards of Hector on the Finger Lakes' Seneca Lake. Wine tasting and wine dinner.
- July 25: Absinthe – Cheryl Lins of Delaware Phoenix Distillery in Walton. Absinthe tasting and absinthe dinner.
- August 1: Field Raised Lamb - Elizabeth Phillips of Faraway Farms in Treadwell.
- August 15: Goat Cheese – Linda Smith and Morgan George of Sherman Hill Farmstead in Franklin
Cow Cheese – Ron and Corinne of Brovetto Dairy in Jefferson
- August 29: Pastured Poultry – Dan and Kate Marsiglio of Stony Creek Farm in Walton.
- October 24: Wine – Jennifer Clark of Eminence Road Farm Winery in Long Eddy. Wine tasting and wine dinner.

Fable is a unique dining experience at Stone & Thistle Farm in East Meredith, New York. Every Saturday evening, a five-course, prix-fixe dinner is created with the best of the farm's organic and grass-fed lamb, goat, pork, beef or poultry and the farm's organic goat dairy products and herbs and vegetables. Guests join farmer Tom Warren for a farm tour at 6:30 p.m. or enjoy a beverage on the stone patio and the view of sheep and cows grazing the hillsides. At 7:00 guests are seated communally at the harvest table to enjoy a seasonal menu which includes just-picked vegetables and herbs from the farm's gardens and the farm's fresh meats, milk and eggs. Organic and New York State beer and wine are featured on the menu.

Reservations are required. Meet the Farmer Dinner schedule and the weekly prix-fixe menu are available at www.stoneandthistlefarm.com. For information and reservations contact Denise Warren at Stone & Thistle Farm and Kortright Creek Creamery 1211 Kelso Road East Meredith, NY 13757 607-278-5800 www.stoneandthistlefarm.com

The Meet the Farmers Dinners is sponsored through the Pure Catskills Buy Local campaign, an economic initiative of the Watershed Agricultural Council. Funding is provided by the WAC, the New York City Department of Environmental Protection and other sources.