



## Wildflowers of Spring

## a special dinner with a presentation by Ted Watt

Friday, March 10 5:30pm - 8:30pm The evening includes a delicious farm dinner and dessert

Tickets are \$25 per person or \$40 for two

Join us at the farm for a fresh cooked dinner and dessert followed by a slide show presentation by naturalist, Ted Watt.

Got the winter blues and longing for spring? Spend an evening with naturalist Ted Watt immersed in images of our most beautiful native wildflowers and learn about their natural history. Share information about the many species, where to find them and their roles in the complex ecology of our fields and woods. Ted is the Naturalist for the Hitchcock Center for the Environment.

For dinner, guest Chef Deborah Christakos, will be preparing a delicious vegetarian meal with an option of farm-raised lamb sausage or pork. Deborah is the founder of **Cooking From Scratch**, which offers hands-on cooking classes to individuals and groups in Western Massachusetts.



The evening menu will include Vegetable Tagine

fresh vegetables braised in an aromatic stock
with Middle Eastern spices (though not
"spicy") served on a bed of couscous and
an option of farm-raised lamb sausage or pork
Salad Greens with homemade dressings
and a delicious dessert of

Chocolate Brownies and Snow's Ice Cream along with Coffee & Tea

For tickets, please email Jake@redgatefarm.org or call 413-625-9503. Advance reservations are required.

RED GATE FARM IS A NON-PROFIT, EDUCATIONAL FARM LOCATED AT 4 NORMAN ROAD, BUCKLAND. CALL (413) 625-9503 OR VISIT WWW.REDGATEFARM.ORG FOR MORE INFORMATION.