

For Immediate Release

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Autumn Farm Dinner Series Set at Crow Farm, October 1, 2, 3

Against the backdrop of the Autumn landscape of Crow Farm in Kennedyville on Maryland's Eastern Shore, **Farm Dinners on the Shore** will offer a farm-to-table dinner series October 1, 2 and 3, that is their most ambitious undertaking yet. Executive Chef Robbie Jester, Executive Chef of Harbor House Restaurant, and twice selected for Maryland Governor O'Malley's Buy Local Cook Off, has created menus and themes designed to showcase an exciting lineup of acclaimed regional Chefs.

Friday evening, traditionally the light fare menu of the Dinner Series, will celebrate the season with an *Oktoberfest Beer Dinner* featuring local beer from 16 Mile Brewery of Georgetown, Delaware, paired with a menu offering contemporary interpretations of this seasonal favorite.

The flagship of the series, *Saturday's Dinner on the Farm*, brings together an impressive group of Chefs working with the rich local harvest available in October, and Crow Farm's Angus beef. Chef Jester is joined by Chef Pat D'Amico, Executive Sous Chef of the DuPont Country Club, Chef Jason Goodenough of the Happy Rooster in Philadelphia, and Chef Joe Cline, the much-heralded recent arrival at the Imperial Hotel in Chestertown.

Sunday's event, *Supper on the Farm*, combines the favorite elements of both brunch and picnic, inspired by the pristine setting of Crow Farm, a 3rd generation family farm. Crow Farm owners Judy and Roy Crow both grew up on farms and both have a passion for maintaining the agricultural authenticity of the area and Crow Farm. Their motto: "stay original" drives a growing business of selling their natural grass-fed beef to local citizens and quality restaurants in the area. The newly opened B&B provides a unique visitor experience for the area, the ability to immerse in farm life as it used to be...home-cooked meals, purring barn cats, rustic barns, meandering walking trails through the wide open fields and a friendly Angus beef herd. The wide open vistas of fields epitomize the lush heartland of historic Kent County, Maryland. To further sustain the profitability and natural environment of the farm the family's 3rd generation is building a vineyard business. Information about Crow Farm can be found at [www.crowfarmmd.com](http://www.crowfarmmd.com).

**Farm Dinners on the Shore** is a collaborative project coordinated by [Homegrown and Green Promotions](http://Homegrown and Green Promotions) for the purpose of highlighting the farms, foods, people and chefs of Maryland's Eastern Shore. A portion of the proceeds from their dinners is donated to organizations promoting conservation, preservation and sustainability of our local rural environment and way of life. The beneficiary for the Crow Farm Dinner Series is the Harry R. Hughes Center for Agro-Ecology.

For information about Farm Dinners on the Shore and the Crow Farm Dinner Series, visit [www.farmdinnerontheshore.com](http://www.farmdinnerontheshore.com), or email [info@homegrownandgreen.com](mailto:info@homegrownandgreen.com) or call 410-810-4898.