



# Beef, Burgundy, Blues and Brews ... milk, too!

An afternoon for young and old at Cedar Summit Farm, New Prague, MN • Sunday, Sept. 9, 2007, 1 to 7 p.m.

## Schedule

1:00 **Event begins.** Check in, meet your friends and have a look around the farm.

1:00-4:30 Buy raffle tickets for one of two baskets of local foods from Surdyk's or a basket of meats from local sustainable farmers. Tickets are \$5 each; multiple tickets may, of course, be purchased.

1:15 **Farm Tour.**

1:30-3:00 **Children's activities:** scavenger hunt and milk tasting.

1:30 to approximately 3:15 **Talks and tastings.** Learn more about:

- **Minnesota and Wisconsin blue cheese.** Taste Shepherd's Way Big Woods Blue (sheep) • Carr Valley Billy Blue (goat) and Ba Ba Blue (sheep) • Northern Lights Blue (raw cow's milk). Moderated by Jodi Ohlsen Read and Joe Sherman.
- **Wine.** Taste Alexis Bailly Voyageur • a red wine from Crofut Family Winery • Morgan Creek Winery Puck's Pride, Saint John Reserve, Redtail Ridge, Nova, and Bacchanal. Moderated by Greg and Debbie Bonine-Giles, Don Crofut and Audrey Arner.
- **Beer.** Taste three brews from Town Hall Brewery. Moderated by Lanny Hoff.
- **Grass-fed beef.** Moderated by Dave and Florence Minar and Audrey Arner.

3:00 **Farm Tour.**

3:30 **The Strollers** blues band will play to welcome you to dinner, at dessert time and to open the market.

3:30 **Let's eat!** Beef and potluck dishes (plus some hamburgers and hot dogs for kids) will be served, followed by apple crisp and ice cream and potluck desserts

4:30 **Raffle drawing.**

4:30-7:00 **Farmers market.** Shepherd's Way cheese, Johnson's Buffalo Ranch, Davidson's Farm vegetables, Living Song garlic, Cedar Summit Farm selling dairy, beef and pork, Callister Farm chicken and everything else in their farm store.



# Thank You ...

**To the Minar Family** of Cedar Summit Farm, for donating dairy products and the use of their farm, and for helping in big and small ways to make the event a success.

Lanny Hoff of Artisanal Imports, beer from Town Hall Brewery, portable cooler and taps  
Northern Lights Foods (Northern Lights Blue cheese) represented Joe Sherman  
Shepherd's Way Farms (Big Woods Blue) represented by Steven Read and Jodi Ohlsen Read  
Carr Valley Cheese (Billy Blue and Ba Ba Blue) represented by Sid Cook  
Alexis Bailly Vineyards (Voyageur wine) represented by Greg and Debbie Bonine-Giles  
Crofut family Winery, represented by Don Crofut  
Morgan Creek Winery, represented by Audrey Arner

## **Farmers market:**

Her Majesty's Shortbread, Rebekah Leonhart  
Living Song Garlic, garlic heads and braids. Jerry Ford  
Shepherd's Way Farms, sheep's milk cheese. Jodi Ohlsen Read and Steven Read  
Johnson's Buffalo Ranch. Nancy Johnson  
Davidson's Farm, vegetables. Eldon and Jean Davidson  
Cedar Summit Farm Store, dairy, beef, pork, Callister Farm chicken, more. Dave and Florence Minar

## **The Strollers:**

Richard Handeen, Jerry Ostensoe and Pistol Pete

## **Cooking:**

Steamboat round of beef from Cedar Summit Farm prepared by Ron Huff, Mike Phillips and Fred Stenborg  
Apple crisp by Barb Horter, Naomi Karstad and Jane Rosemarin  
Potluck dishes by everyone

## **Help during the event:**

Tom Arneson, Karen Coune, Jan Grover, Linda Harding, Rebekah Leonhart, Meg Moynihan, Cindy Ross, Cathy Schacher, Alice Tanghe and many others ...

The gift baskets:

- Minnesota wine, cheese and shortbread donated by Surdyk's
- Minnesota beer, chocolate and shortbread donated by Surdyk's
- Minnesota buffalo donated by Johnson's Buffalo Ranch, grass-fed beef donated by Moonstone Farm, milk-fed pork and grass-fed beef donated by Cedar Summit and chicken donated by Callister Farm

## **And thanks for coming!**

Slow Food Minnesota board: Naomi Karstad, chair. Ron Huff vice chair, leader and founder. Jane Rosemarin, secretary. Barb Horter, treasurer.



**Slow FoodMinnesota**  
[www.slowfoodmn.org](http://www.slowfoodmn.org)