

“Celebrating Summer’s Bounty”

Tuesday, July 29th at 6:30pm

Henrietta’s Table will host a special 30th anniversary edition of “Celebrating Summer’s Bounty,” the annual summer benefit dinner for Mass Farmers Markets.

2008 marks the 30th anniversary of the founding of the Federation of Mass Farmers Markets, and Chef Peter Davis is planning an intimate multi-course meal featuring the best of the season’s harvest. Mass Farmers Markets is the only state-wide non-profit dedicated to supporting and promoting farmers markets.

Chef Davis will be hosting “Celebrating Summer’s Bounty” in the private dining room at Henrietta’s Table, which seats 45.

Tickets are \$150 each and are available by calling Mass Farmers Markets at (781) 893-8222 or by e-mailing staff@massfarmersmarkets.org.

About Mass Farmers Markets . . .

Mass Farmers Markets is a non-profit organization that harnesses the power of farmers markets to create healthy communities across the state. By strengthening local economies, improving public health, preserving open space and re-vitalizing civic and cultural life, Mass Farmers Markets (MFM) impacts multiple areas of public welfare for over 150 communities and counting. MFM is the only organization working state-wide to facilitate relationships between farmers and consumers of all income levels in order to improve the livelihood of farmers and increase access to fresh, local food. For more information and a complete list of farmers markets statewide, visit www.massfarmersmarkets.org.

A Menu Preview . . .

*Island Creek Oysters, Maine Vodka and Preserved Lemons
Native Greens, Massachusetts Herb Vinaigrette
Local Tomatoes (or Back Yard Beauties from Maine)
New England Rock Crab Cakes, House Tartar Sauce*

*Roasted Herb Crusted Free Bird Chicken
Humanely Grown New England Beef
Today’s Harvested Vegetables
Smashed Local Potatoes*

*Native Fruit and/or Berry Shortcake
Coffee and Tea*