

# Local Farm-to-Table experience to be held this spring

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Beech Springs Farm is partnering with local farms and distinguished chefs to offer a distinctive Farm-to-Table experience.

In 2015, three unique events are scheduled, which will feature creative menus based on the bounty of Beech Springs Farm and other farms in Adams County.

Beech Springs Farm is a small family farm located near Gettysburg. The farm produces heirloom varieties of Certified Naturally Grown vegetables, herbs and flowers available through a Community Supported Agriculture (CSA) program.

In 2013, the farm's owners, Bill and Jayne Shord, were the recipients of the HGAC Barn Preservation Award in honor of their restored historic 1867 Pennsylvania bank barn, which is where the dinners will be held. Adams County has a rich agricultural heritage and the events were created to showcase the farms, vineyards, orchards and dairies that flourish throughout the County. Selected guest Chefs will build menus based on seasonal produce.

The first Farm-to-Table Event will be held on Sunday, May 24, from 6-9 p.m.

A Sunday supper, complete with wine, cider and local microbrewery beer pairings, the music of John DuRant, the Old World Troubadour and conversations with General and Mrs. Robert E. Lee will take place in the farm's historic barn. This springtime evening gathering includes a carefully prepared 5-course meal created by Chef Josh Fidler from Fidler & Company Craft Kitchen & Grocery in Biglerville.

This is a true Farm-to-Table experience - everything on the menu will be harvested from the gardens of Beech Springs Farm, and other farms in Adams County.

Tickets are \$115 per person, and include a 5-course meal, drink pairings and entertainment. Seating is limited

Pre-registration is required. Tickets can be purchased directly on the website:

<http://www.beechspringsfarm.com/farm-to-table-dinner-series.html>.



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