
July 3, 2010

[Down on the Farms \(and in the city\)](#)

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The **New Jersey Museum of Agriculture** is hosting a “[Bluegrass Concert & Dinner](#)” fundraising event on Saturday, **July 10** from 6 -10 p.m. at the Mountain View Golf Course in Ewing. Tickets are \$60 per person and the evening includes a catered buffet dinner, beer and wine open bar (cash bar for premium drinks), and entertainment by the Riverside Bluegrass Band. Contact the Museum Office at 732-249-2077 or by email at info@agriculturemuseum.org. Pre-registration is required. Space is limited.

At the other end of the casual-spiffy spectrum, local foodies unable to attend the [James Beard House](#) dinner by [elements restaurant](#) Chef Scott Anderson in New York City on **July 13**, don't fret! The same tasting menu Chef Anderson will prepare for that event will be available at elements in Princeton from **Monday, July 12 through Sunday, July 18**, giving everyone the opportunity to sample this special menu in Princeton. (Please note, however that the restaurant is *closed on July 13*, since the staff will be in New York that night.)

It's a big honor to be asked to chef at the Beard House. Each of Chef Anderson's dishes has been paired with rosé wines to complement the flavors and elements on the plate. Elements is offering the menu with wine pairings for \$120 and without for \$85.

But, hey, Scott Anderson chefs in the great outdoors too! Another special dinner he has in the works is an [Outstanding in the Field Dinner](#) on **September 4** at [Mosefund Farm](#) in Branchville. I attended the OITF dinner he did at Cherry Grove farm last September, and it was wonderful. Head north this year and enjoy this one if you can!

Another Farm event takes place on **July 18**, also in Branchville (hmmm, what's going on up there?), benefiting the earth stewardship and food justice programs of Slow Food Northern New Jersey. The [Sustenance on the Farm](#) dinner at Plaid Piper Farm will be prepared by Chef Joseph Cerniglia, Chef/Owner of Campania Restaurant, Pastry Chef Jessica Marotta, with wine pairings by Winemaker & Agronomist Pablo Cuneo, Ruca Malen Estate, Argentina. They will have a Celtic Bagpiper and a Highland Tenor Drummer performing in addition to the six course gourmet meal.

July 18-24 marks the [South Jersey Hot Chefs](#) Farm to Fork week, so if you prefer to head south, there's ample opportunity there, too. I have a soft spot for this band of chefs who work together to promote the great dining options offered in the southern part of the state!