



FARM TO TABLE

(VIRTUAL) EATING EXTRAVAGANZA AND ASTOUNDING AUCTION

A Fundraising Dinner for Urban Seeds

Hosted By

Thyme in the Kitchen

Robin & John Mallery

Ange Humphrey & George Reylea

Sponsors

(Partial list at time of printing)

WNIN | Pangea | Sixth and Zero | Thyme in the Kitchen

Featured Farmers

Beautiful Edibles | Seventh Wave Aquaponics | 4 Gardens

Loughrie's Honey | Engelbrecht's Orchard | Bud's Farmstand

Darnell School Farm | Turning Point Farm | Stoll's Greenhouse

Tenbarge Farm Stand | APE Aquaponics | Blackwater Flower Co.

Thursday, August 19th

6 -7:30 PM

FaceBook Live @urbanseeds

URBAN *Seeds*

Nourishing Our Community

In celebration of our organization's successes and growth, we invite you to share in a unique dining experience on behalf of Urban Seeds. This year, there are two options to enjoy this delectable dining experience: VIP seating at Thyme in the Kitchen for a plated and poured dinner, or the traditional delivered-to-your-front door experience.

VIP seating at Thyme is available for \$175 per person from 5:30 - 7:30 PM, and the at-home dining cost is \$135 per person, to be delivered between 4:30 - 5:30 PM. Promptly at 6 PM, a Facebook live event will kick off so that collectively—in person and at home—we can "share" in the enjoyment of this scratch-cooked, multi-course meal. While you savor every morsel, Robin Mallery will impart her cooking & nutrition expertise as she blends her 90-Minutes of Kitchen Zen™ wisdom with her passion to support a just and vibrant local foods system by weaving in Urban Seeds initiatives and community partnership updates into the conversation.

The delicious menu: gazpacho; a baby lettuce, sprouts, and fennel salad w/ honey-mint dressing; noodle-less lasagna with pesto; braised white beans with greens; a roasted peach w/ mascarpone cheese filling; and paired wine. Yum! An elegant fresh flower arrangement and cloth napkins are also included.

Please RSVP and prepay by August 13th at urbanseeds.org/farm-to-table

Astounding Auction details coming soon!

Thank you for your support of our efforts to Nourish Our Community.

* The entree for at-home eating will require 10 minutes in a preheated 350 oven to finish