



Josh Childs '84

Partner

*Trina's Starlite Lounge,
Parlor Sports, Audubon,
and The Paddle Inn*

*Somerville, Boston, and
Newburyport, Massachusetts*

Josh Childs has been a mainstay in Boston's hospitality industry for over 20 years, building a reputation for creating beloved, neighborhood restaurants that become part of their community. His warmth and affable charm have led him to become one of the city's most revered thought leaders in the restaurant business. Now under new ownership, his first project, **Silvertone**, has a retro design, classic cocktails and award-winning comfort food. Located in the heart of Downtown Crossing, Silvertone is still one of the most influential industry bars in the city. Across the Charles River in Inman Square, Josh opened **Trina's Starlite Lounge**, serving southern-inspired fare by Chef Suzi Maitland. In 2017, he opened **The Paddle Inn** in Newburyport, just an hour north of Boston, with partners Executive Chef Suzi Maitland and Beau Sturm. The menu highlights comfort foods from coastal communities around the world—from Thailand to Jamaica and Chef Maitland's family home off of Florida's Gulf coast.

Josh and his colleagues have won a series of awards at their current restaurants, including Esquire Network's *Best Bars in America* and *Bon Appetit's* "10 Best Places for Fried Chicken" for Trina's Starlite Lounge. **Audubon** has been honored as the Best Bar to visit before or after a game at Fenway Park in the *Improper Bostonian's* annual Boston's Best Awards, and **Parlor Sports** was the 2013, 2014 and 2016 winner of *Boston Magazine's* Best of Boston Award for the Best Sports Bar category.

Check out these restaurants on your next trip to the Boston area! And be sure to grab the recipe below for the "Last Days of Pompeii" cocktail, courtesy of Josh.



The fried chicken, a favorite at Trina's Starlite Lounge.



Patrons of The Paddle Inn are partial to the Rocking Chair cocktail: black tea infused bourbon, Canton ginger liqueur, lemon, and mint.



Spencer

Darman-Allen '04

*Beverage Program Manager,
Metropolitan
Hospitality Group
Washington, DC*

Spencer Darman-Allen '04 is the Beverage Program Manager for **CIRCA** and their DC locations (Foggy Bottom and Dupont Circle). He fondly remembers the **Lower School lunch room with Mr. Billings** and the contagious smile he brought to all the kids each meal. Following graduation from Sidwell Friends in 2004 (as a lifer!) he attended The University of Maryland, where he followed his first true passion, soccer. After winning a National Championship in 2005 and graduating in 2007, he continued his soccer career competing to play professionally. Following a number of injuries, **he began work for Metropolitan Hospitality Group (MHG) at CIRCA Dupont in 2008.**

Just a short time into his tenure with this small restaurant group, Spencer realized his passion for cooking, food, and specifically, the beverage world of the hospitality industry. As the DC food and beverage scene continued to grow, so did CIRCA and MHG, opening two new locations in DC in 2012, and three more concepts in Virginia in 2013. Spencer has helped to curate all of the beer, wine and cocktail menus for each of the new concepts. With 12-plus handcrafted cocktails, 20-plus wines by the glass, plenty of rotational and local beer offerings, and an extensive wine-by-the-bottle list, CIRCA has just announced two new locations that will open in 2018: **CIRCA Chinatown** and **CIRCA Navy Yard** (see more at www.circabistros.com).

If you are looking for a great drink to make this summer, be sure to grab the recipe below, for two version of a popular drink on the CIRCA menu, courtesy of Spencer: a smoky artisanal mezcal version and a refreshing blanco tequila version. Please feel free to contact Spencer directly, for reservations at any of CIRCA's locations, for recommendations, or if you're looking for a spot with a great atmosphere and delicious drinks to match! Make sure to grab his business card, which is also good for a complimentary cocktail, glass of wine or beer at either DC location.

See more about Spencer and Metropolitan Hospitality Group at www.eatmhg.com.

Be sure to grab a business card for a complimentary cocktail at either DC CIRCA location (Dupont or Foggy Bottom), and the recipe for the delicious "Mezcal Melon Fresca"!



The outside bar at CIRCA Foggy Bottom (left) and a trio of mimosas and Bellinis, staples of the CIRCA brunch menu.



Pablo Elliott '95

*Farmer, advocate
and activist*

Manchester, Vermont

Pablo Elliott '95 has worked in many parts of the food system over the past 13 years, including as a **local farmer, local food systems advocate**, and most recently a **farm inspector for sustainability certification companies**.

A big problem Pablo has wrestled with is how to connect local movements globally in ways that broaden perspectives on local work while also making the connection between local work and global impact a tangible one. In 2016, he launched **The Latitude Movement**, a creative project to connect farms and communities along latitude, East and West, around the world, creating global circles of 'latitude locals' along each latitude line. Communities along the same latitude line share the same relationship with sunlight each and every day, a powerful starting place for connection among farmers, artists, students and educators. In 2017, Pablo began traveling along the exact latitude line of Manchester, Vermont, beginning with a trip across Northern Spain, Southern France and Central Italy, examining resilient local food systems in these areas of western Europe. His next trip will be to Hokkaido Japan this fall.

Before moving to Vermont, Pablo farmed full time in Northern Virginia for ten years, managing **Stoney Lonesome Farm**, a small-scale diversified Community Supported Agriculture program, and also served as Director of The Local Food Project at Airlie Center in Warrenton, Virginia for seven years.

If you're visiting Vermont, or are interested to learn more about Pablo's adventures in the world of food and farming, visit www.TheLatitudeMovement.org or get in touch with Pablo anytime at pablofood@gmail.com.

**THE
LATITUDE MOVEMENT**



Julia Hastings-Black '00

*Chef, author and
volunteer*

Durango, Colorado

“It all started with the Sidwell Friends School Wednesday Vegetable! I have vivid memories of learning to dice potatoes, carrots, and zucchinis in my K-1 classroom. Fast forward to senior year, when my senior project took place in the kitchen at Restaurant Nora. Since then, the world of food has provided me with employment and enjoyment.

In addition to my work as a chef and author, **I am a long-serving volunteer with Cooking Matters.** Cooking Matters is an education program that was created 20 years ago by chefs who were concerned about hunger in their communities. Seeking to do more than donate food or money to the cause, they volunteered to teach healthy, low-cost cooking.

Under the auspices of DC-based non-profit **Share Our Strength**, Cooking Matters has grown to include a large corps of volunteers—not just chefs, but also **dietitians, culinary students, farmers, retired home economics teachers and talented home cooks.** Working with local organizations like food pantries, food banks, cooperative extensions, public health departments, family resource centers, and faith groups—Share Our Strength and its volunteers provide free class series for low-income people.

In 2008, I was hired to coordinate a newly started Cooking Matters chapter in Tompkins County in upstate New York. My job was to manage volunteers - as well as plan menus, shop for ingredients, transport cooking gear, wash dishes and handle paperwork. It was challenging, behind-the-scenes work. I envied the volunteer chefs' ability to connect with students while I was busy taking attendance or scrubbing muffin tins. I hoped that one day, I would have strong enough culinary credentials to serve as an instructor.

That day came! Several jobs and towns down the road, I was recruited by my local Cooking Matters program to teach. This week I complete my 5th course series in La Plata County, in southwestern Colorado. My students have included Native American families working on improved literacy, Medicaid families working with their pediatrician on improved diet, and undergraduate students at Fort Lewis College working on personal financial management.

I am grateful to my students for their enthusiasm and to my coordinators—for all their behind-the-scenes efforts!”



*Julia in action with students at Cooking Matters classes. Note her SFS hat, a gift from Associate Head of School Ellis Turner during a stop in Durango on his 2015 Road Trip! Make sure to also check out her two cookbooks, **Cocktails at Dinner** and **Remixology** in the Cookbook Display.*



Johnisha Matthews Levi '95

*Program Manager,
Oldways African Heritage &
Health Program
Boston, Massachusetts*

“I’m a late bloomer when it comes to the culinary profession, but the seeds were planted long ago and some Sidwell connections certainly helped me along the way.

For my senior project, I worked for Sidwell parent and journalist/cookbook author Joan Nathan. Much later, when I contemplated a career change, I emailed pastry chef and **fellow Sidwell Friends alumna Yasmine Sandhu '94** to ask if I could stage with her at Rock Creek Restaurant. After earning my degree in baking and pastry from Johnson & Wales University, I relocated to Boston with my husband, where I have worked as a pastry cook at a catering company, a gourmet food market, a family-owned year-round farm-stand market, and the restaurant **Farmstead Table**.

I currently serve as a **Program Manager at Oldways**, a nutrition nonprofit that develops educational resources for professionals and the general public, as well as programming to teach traditional, healthful ways of eating. As Program Manager of the **African Heritage & Health Program**, I coordinate a community-based cooking and nutrition series called **A Taste of African Heritage**. With detailed lesson plans that simultaneously teach cultural history, nutrition, and cooking techniques, A Taste of African Heritage introduces participants to the rich history of plant-based foods from the African Diaspora (continental Africa, the Caribbean, Afro-Latin America, and the American South) as a powerful way to combat chronic, obesity-related diseases. Since 2012, approximately 3,500 students have participated in more than 250 ATOAH classes nationwide. Our volunteer instructors include chefs, registered dietitians, home cooks, community activists, and former students.”

To learn more about Oldways, visit us at oldwayspt.org, or email Johnisha at Johnisha@oldwayspt.org. Be sure to take a recipe for the cold black-eyed pea salad!



From left: volunteers from a recent training in Atlanta, holding the black-eyed pea salad (grab the recipe for yourself here!); finished dishes and trainees in Philadelphia; Johnisha (left) with her fellow Program Manager and a volunteer teacher.



Craig McNamara '68

Farmer and Activist
Owner, Sierra Orchards

Winters, CA

“I believe that a healthy, sustainable food system is essential for a creative and meaningful life.” - Craig McNamara

Craig McNamara is the president and owner of **Sierra Orchards**, a diversified farming operation producing primarily organic walnuts.

By connecting people, policy and agricultural best practices, Craig works to protect the land that feeds us, to promote social justice and support the next generation of farmers. In that capacity, he serves as the founder of the **Center for Land-Based Learning**, an innovative program that helps high school students build greater social and human capital in their communities.

He is President of the **California State Board of Food and Agriculture**, on the UC President’s Advisory Commission and the UC Davis Dean’s Advisory Council. He is an advisory board member of the Agricultural Sustainability Institute, and active in the American Farmland Trust, Roots of Change, and the Public Policy Institute of California.

He is the recipient of several awards including California Agriculturalist of the Year 2014, James Irving Leadership Award, Leopold Conservation Award, the California Governor's Environmental and Economic Leadership Award, the UC Davis Award of Distinction and Outstanding Alumnus Award.

He is passionate about sharing his knowledge in sustainable agriculture and leadership with the world around him. Together with his wife and three children, he lives in Winters, California.

To learn more about Craig, visit craigmcnamara.org.



Organic walnuts from Sierra Orchards.



An image of Sierra Orchards from above.



Joni Miller '06

*Director of Operations and
Business Development
at Cowbell Kitchen*

Washington, DC

“After graduating from Boston University with a degree in Hospitality Administration, I knew I wanted to move back to DC and get involved with the local food scene. Soon thereafter, I joined a locally sourced food production startup—**Soupergirl**. There, I experienced firsthand how to run a business from the ground up, and fell in love with farmers markets. On the side, I also began working for a non-profit, **Rooftop Roots**, a wonderful organization that cultivates DC landscapes to grow vegetables for local residents in need. I was officially hooked on the DC local food movement!

In 2015, I partnered with an amazingly talented pastry chef, Cheryl Strasser, to help run her business, **Cowbell Kitchen**. Cowbell Kitchen is a small food business that focuses on sourcing only the freshest ingredients from local farmers and producers. We’re at eight local farmer’s markets in the DC area, where we sell pressed sandwiches, biscuits, smoothie bowls, and an assortment of pastries. In addition to the markets, we do weddings, dessert bars, catering events, and special occasions. Everything is homemade, seasonal, and carefully crafted with love. We specialize in the nostalgic, creating delicious treats that bring people back to their childhood. Some fan favorites are the brown butter sea salt rice krispy treats, pop tarts, and ding dongs - watch out, you’ll be hooked soon!”

For more information on
Cowbell Kitchen and Joni, visit
www.cowbellkitchen.com.



Joni prepping vanilla bean pound cake (a fan favorite!) to be sold at one of Cowbell’s Farmers Market appearances.



Assorted Cowbell Kitchen wedding dessert displays, including those served at Joni’s wedding, in June of 2016!!



Emily Paster '92

*Cookbook author and
food blogger*

River Forest, Illinois

A lawyer by training, Emily Paster '92 launched a second career in food writing and social media in 2010 when she started her website *West of the Loop*, which has been called “a family food blog to savor.” Emily’s recipes and tips on cooking and entertaining have appeared in Allrecipes, *Leite’s Culinaria*, *Spoonful*, and *O the Oprah Magazine*.

One of Emily’s areas of expertise is home food preservation, and she teaches canning classes and demonstrations at libraries, farmers markets and cooking schools all over the country. Emily’s passion for DIY projects and celebrating home cooks led her to co-found the Chicago Food Swap in 2011. A must-attend event for food lovers, the Chicago Food Swap brings together home cooks and gardeners every month to trade and barter their homemade and homegrown foods. Emily’s first book, released in 2016, was a combination cookbook and guide on how to join the food swap movement entitled *Food Swap: Specialty Recipes for Bartering, Sharing and Giving*. This summer, Emily will release her second cookbook *The Joys of Jewish Preserving: Modern Recipes with Traditional Roots for Jams, Pickles, Fruit Butters and More—For Holidays and Every Day*. This book, the first of its kind, marries Emily’s two culinary loves: preserving and Jewish cuisine. The recipes explore the rich tradition of food preservation in Jewish cuisine, both Ashkenazi and Sephardic, and update that tradition for the way we cook and eat today.

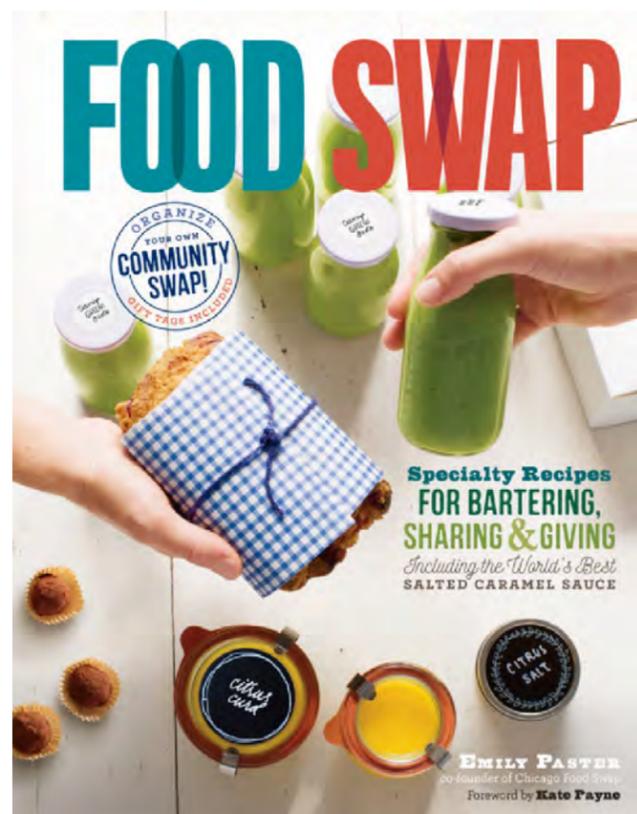
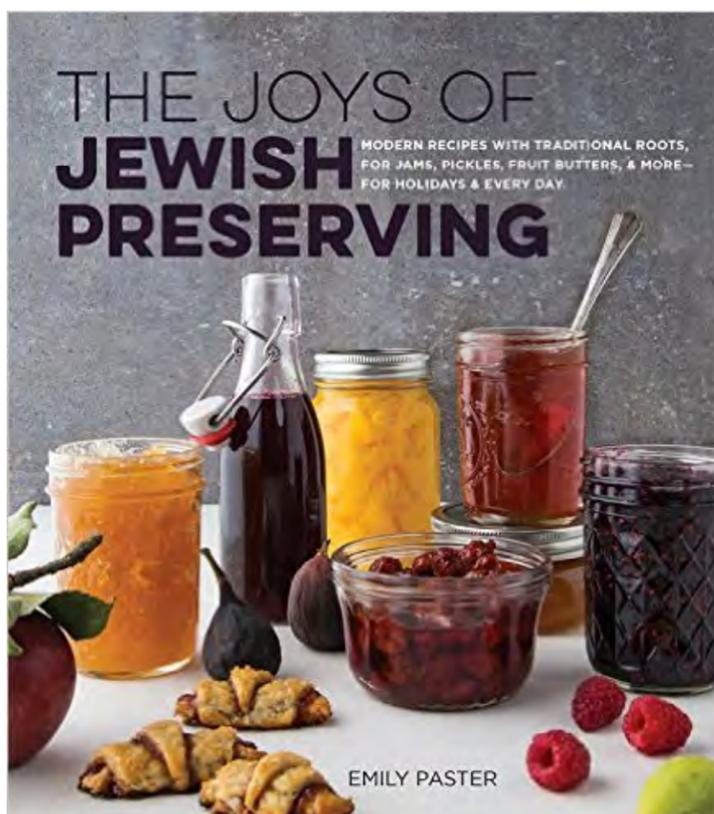
Michael Solomonov, the James Beard Award-winning Israeli-born chef of Zahav in Philadelphia said of Emily’s book:

“The Joys of Jewish Preserving” is the most exciting resource in my pantry! As pickles and jams were such an important part of my early food memories, I cannot wait to update them in my professional kitchen and my home cupboard with the help of Emily Paster’s incredible book.

Don’t miss Emily’s upcoming appearances, where signed copies of *The Joys of Jewish Preserving* will be available!

New York: The 92nd Street Y, June 20 at 7pm

Washington, DC: Politics & Prose, June 24 at 1 pm



From Emily’s kitchen: her latest title, The Joys of Jewish Preserving and 2016’s Food Swap. Both are available for purchase via Amazon, Barnes & Noble, and your favorite independent book store!



Susan Povich '81

Co-Founder,
Red Hook Lobster Pound

*Brooklyn, New York
and Washington, DC*

Red Hook Lobster Pound was born at the kitchen table in the midst of the recession by Susan Povich '81 and her husband Ralph Gorham in 2008. While sitting at their dining table in Red Hook, Brooklyn devouring fresh lobsters that they had just brought back from a friend in Portland, Ralph proposed a crazy idea to Susan: He suggested they open a lobster pound in an empty storefront in the building that they owned but had been unable to develop. Red Hook was a natural location for a fish business; it was on the water and like the lobstering communities of Maine, it was inhabited by fiercely independent do-it-yourself'ers. As Red Hook is cut off from most of Brooklyn by the BQE, it has developed a supportive community just like the Maine lobstering community. Both Susan and Ralph had the backgrounds to make this idea work: Susan's grandfather was raised in Bar Harbor, Maine, in an orthodox Jewish Family that ran a rooming house with a furniture store. With the growth of the Bath Iron Works during World War II, her family then moved to Bath, to open a men's clothing shop; the kind of store that would sell work clothes, boy scout uniforms, wedding suits and funeral attire. Not only did Ralph possess experience from the docks of South Boston, his native city, he was also a natural builder and explorer, a man who could delve into any new area and quickly become an expert.

Ralph and Susan opened the Red Hook Lobster Pound six months later in April of 2009 and it quickly became the food success of the year. **"Since we have relationships with the best lobstermen in Maine and all our lobsters are hand-picked to insure the highest quality, people were traveling hundreds of miles to Red Hook to sample the freshest lobster in NYC,"** shares Susan. With significant success in New York, Susan and Ralph asked themselves: "Why not lobster on wheels?" and launched our first Lobster Truck (or Lobby Roll #1) in Washington, DC in late August 2010. The DC lobster truck was an immediate sensation, garnering raves and cult-like followers. It is a flash-mob machine truly delivering the **"Best Crustacean in the Nation."** Lobby Roll #2 for DC and Lobby Roll #3 (or Big Red) in NYC launched in 2011. Big Red was crowned the "Best Food Truck in America" by the Daily Meal in June 2013, which rated 400 food trucks nationwide.

Red Hook Lobster Pound suffered debilitating damage from Hurricane Sandy, as did the entire Red Hook neighborhood. After closing for four months, the lobster pound roared back and rebuilt to better sustain itself in its low lying environment, serving its first post-Sandy lobster roll on March 1, 2013 to the Mayor.



**Check out the Red Hook Lobster Pound trucks
in New York and here in Washington!**

Follow [@Redhooklobster](#) (New York)
and [@LobstertruckDC](#) (DC) to see where
the trucks will go next!



Lucas Robinson '06

*Beverage Director,
EMM Group, Inc.*

New York, New York

“Although I was cooking from a very young age, I truly started my career in F&B at Tia Queta in Bethesda. I spent nearly every Saturday of high school working with Andy (Montesinos '05) and Rigo. My experience there is probably what led me down the culinary path, which led me where I am today.

After graduating from Sidwell in 2006, I went on to do a collaborative degree program at the **Cornell Hotel School** and the **Culinary Institute of America in Hyde Park**. I graduated in 2011 and continued my journey in Las Vegas, where I worked for a group called SBE for three and a half years. I intended on joining the project to open the SLS Casino, but ended up opening a new nightclub in the Bellagio called Hyde. I managed that club until I decided it was time to move back to the east coast.

About four years ago, I started working for my current company, **EMM Group**. Initially, I managed the “Jazz Room”, the underground club portion one of their venues, The General. The Jazz Room consisted of full dinner service in addition to entertainment—including live music, burlesque, karaoke, and some pretty outlandish acts. EMM Group closed The General two years after my arrival, and I moved on to our flagship restaurant, CATCH.

Once I transitioned to CATCH, I took on the responsibility of overseeing the beverage program. The work spans from designing the cocktail programs and curating wine lists, to dealing with suppliers, and much more. I now oversee the beverage program for all of our restaurants: CATCH NYC, Lexington Brass, CATCH LA—and very soon to open, CATCH Las Vegas. We are also working on new ventures in London and New York.”

See more about Lucas and EMM Group at www.emmgrp.com. And make sure to grab a copy of the recipe for the “Kali” cocktail, one of Lucas’s favorites on the menu at CATCH NYC.



The flagship NYC CATCH (left) and the CATCH Rooftop, located in New York’s Greenwich Village.



Anna Spiegel '02

*Associate Food and Wine Editor,
Washingtonian Magazine*

Washington, DC

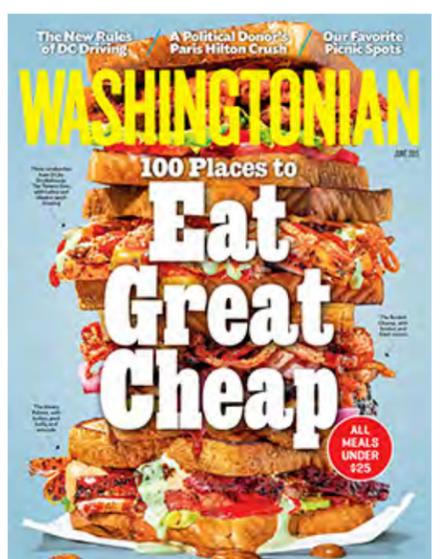
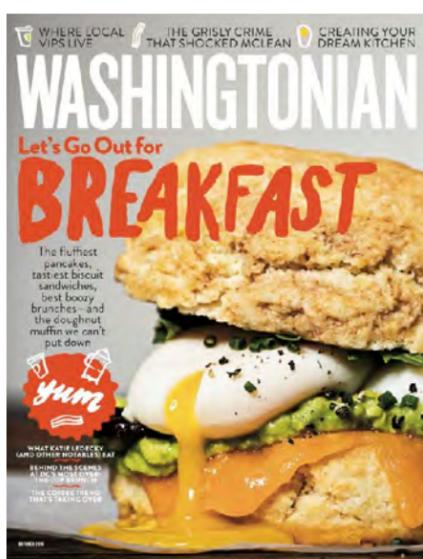
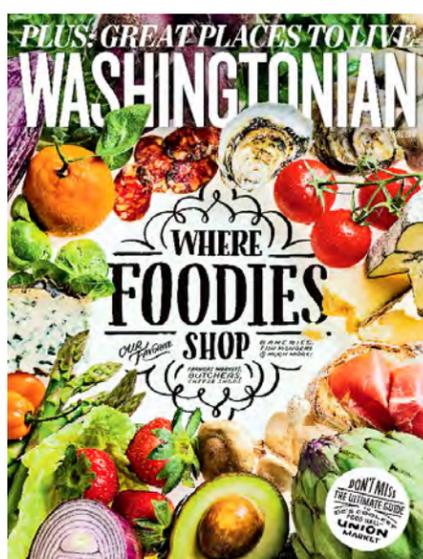
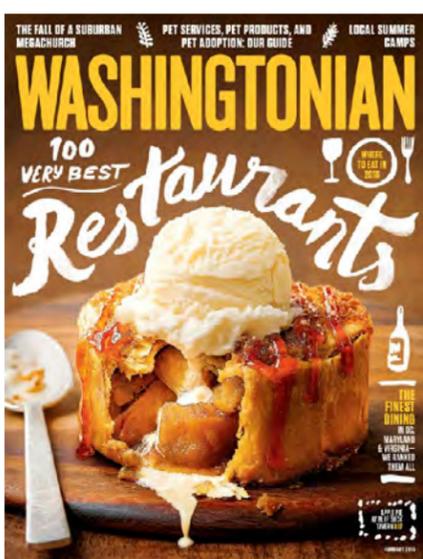
“I fell in love with writing at Sidwell thanks to great English teachers like Diane Scattergood, and followed that passion at Middlebury College. It wasn’t until I’d graduated and moved to the US Virgin Islands that I pursued food writing. My first job out of college was for a local newspaper in St. John, USVI, and I picked up a bartending gig for pocket money. The full-time chef unexpectedly quit, so I offered to temporarily take over (I was an avid home cook at the time, and the bar’s food menu wasn’t very ambitious). Even frying mozzarella sticks and making spring rolls, I fell in love with working in a kitchen. The next step was training under a real chef at one of the island’s upscale Italian restaurants, and cooking at night while working as a reporter during the day.

The combination of cooking and writing—and writing about cooking—was a winning one for me. I came back to the mainland US to pursue culinary school and a master’s degree in fine arts in New York at the French Culinary Institute and Columbia University, respectively. I also worked for longtime *New York Magazine* food critic Gael Greene, as a personal assistant and web producer, and freelanced for Time Out NYC and *Coastal Living Magazine*.

While finishing my master’s degree, I still wasn’t exactly sure if I wanted to work in professional kitchens or pursue media. The deciding factor was an informational meeting over coffee with one of *Washingtonian’s* then-senior editors when I was home in DC visiting my family. She mentioned the magazine offered a great internship program, and even though I was much older than most interns, I jumped at the opportunity to get my foot in the door. *Washingtonian* was a constant in my household growing up, and my mother still totes around copies of 100 Best Restaurants and Cheap Eats in her car—a habit formed long before I worked there. I loved the magazine for its **fantastic mix of service journalism, current content, and thought-provoking articles** (and still do).

I’m now a food editor at *Washingtonian*, and have been working with the magazine for six years. I write for both the monthly print publication, which includes reviewing restaurants for cover packages like **100 Best Restaurants**, and writing trend pieces and recipes. I also write daily for our website. In the time that I’ve been at the magazine, I’ve seen Washington’s food culture and dining scene thrive, and couldn’t be more excited to be a part of it.”

See more about Anna and pieces she’s written at www.washingtonian.com/author/aspiegel/.



Various food-focused issues of Washingtonian from 2016 and 2017.



Bettina Stern

P'11, '14, and '18

*Co-Founder,
Chaia, Farm-to-Taco
Washington, DC*

Bettina Stern is the co-founder of Chaia, Farm-to-Taco, a seasonal vegetable taco company that gives customers fresh, flavorful plant-based ingredients. Bettina and her business partner brought their unique restaurant concept to Washington D.C.'s farmers markets, where it instantly created long lines. Within weeks of their debut, Chaia was selected by the *Washington Post* “as one of DC’s top nine up-and-coming tastemakers.”

Chaia focuses on long-term shifts in the way people are eating—and how they will need to eat to protect their bodies and the planet. **Chaia partners with local farms and producers to source their vegetables, their beverages and other ingredients.** Chaia is also committed to the community, an effort reflected in the starting wages of Chaia employees—notably higher than the D.C. minimum wage. The company has a triple bottom line mission: people, planet, profit. Bettina believes that this model has a long reach, because today’s consumer wants more than food: they want a dining experience that supports their values.

From Bettina: “I have always known that I wanted to do something entrepreneurial. Since food has always been a particular passion, this is where I ended up, thankfully. My past experience was predominately in editorial publishing, as a magazine editor, including stints at Conde Nast Publications, Hearst Magazines and The New York Times Custom Publishing. My first job was working summers in the storefront kitchen of Ina Garten’s The Barefoot Contessa.”

In November 2015, Chaia transformed from a tent set-up to a brick-and-mortar shop in historic Georgetown. Growing Chaia has an incredible experience for Bettina, resulting in **extending good food, local farm relationships, seasonality, sustainability and warmth.** They are currently negotiating on next shop locations. Fingers crossed!

See more about Chaia at www.chaiadc.com. Make sure to grab a coupon to get a free taco trio when you buy one, for your next visit!



A delicious taco trio from Chaia, and the restaurant’s Georgetown location.



Will Van Heuvelen '05 and Zoe Abram '06

Founders

Wheelhouse Farm Truck

Pioneer Valley, Massachusetts

After several years each working in different areas of the food world—Zoe working in growing and farming, and Will in commercial bakeries and kitchens all over the country—**Will Van Heuvelen '05** and **Zoe Abram '06** banded together with friend Jake Mazar to create **Wheelhouse Farm Truck**. Wheelhouse is a farm-to-table food truck and caterer offering farmer food at farms, farmers markets, and private events.

From Will: **“The economy of nature is of generosity; and we started Wheelhouse to bridge the gap we see between the industry of people and the wealth to which we bear witness everyday in the natural world.** Wheelhouse is new to us, and we're still figuring out the shape it will take in the years to come. But it will always be a reflection of who we are and where we come from. We spent our twenties on farms across the country—me in California, New York, and Massachusetts. And in that varied experience, we have come to appreciate the narrative arc a growing season follows. Our mission is to take that arc, that experience, and translate the rhythm of our region into a culinary experience that occurs in concert with—not in spite of—the place in which we are. The economy of nature—it is abundant, radiant, sensually vibrant. It is an asset; and we strive to appreciate our region as well as the labor that goes into bringing that economy to our plates.”

Now in its third year of operation, Wheelhouse continues to grow and thrive. With two new full-time staff members and a renewed focus on collaborating with other local, like-minded organizations, Wheelhouse has an ambitious spring and summer ahead of them (including farm dinners, music festivals, private celebrations, pig roasts, and more!). The truck continues to share farm-centric, delicious food with residents of the Pioneer Valley.

For more information about Will, Zoe and Wheelhouse, visit www.wheelhousefarm.com.



From left: Will and Zoe with the Wheelhouse Farm Truck; two delicious arepas served on the truck; the beet and escarole salad from a recent on-farm dinner event.