

THE HITCHCOCK CENTER FOR THE ENVIRONMENT'S
THIRD ANNUAL

BATTLE *of the* BOTANICALS



A BENEFIT FOR ENVIRONMENTAL EDUCATION



Hitchcock Center
EDUCATION FOR A HEALTHY PLANET



Green Initiatives. Healthy Environment.

Through our commitment to environmental sustainability we make the region a healthier place to live, work and raise a family. We are proud to lend our support to the **Hitchcock Center** and their environmental education programs.



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BATTLE *of the* BOTANICALS

EVENT SCHEDULE

6:00

Sample the culinary and cocktail creations of all competitors and refresh yourself with a juice mocktail or an iced coffee.

Vote inside or on the patio for your favorite cocktail.

Visit the raffle station outside to win exciting getaways and adventures—including Red Sox tickets—all to benefit Hitchcock's year-round environmental education programs.

7:30

Cocktail voting closes.

Top three cocktails announced and competition begins, hosted by Joan Holliday and judged by Monte Belmonte, Michael Kusek, and Jordana Starr.

Judges deliberate.

A word from Julie Johnson, Hitchcock Center Executive Director.

Raffle prizes announced.

8:15

Judges reveal the 2018 Battle of the Botanicals champion.



hope & feathers

custom framing  art gallery

framing botanical prints with love.

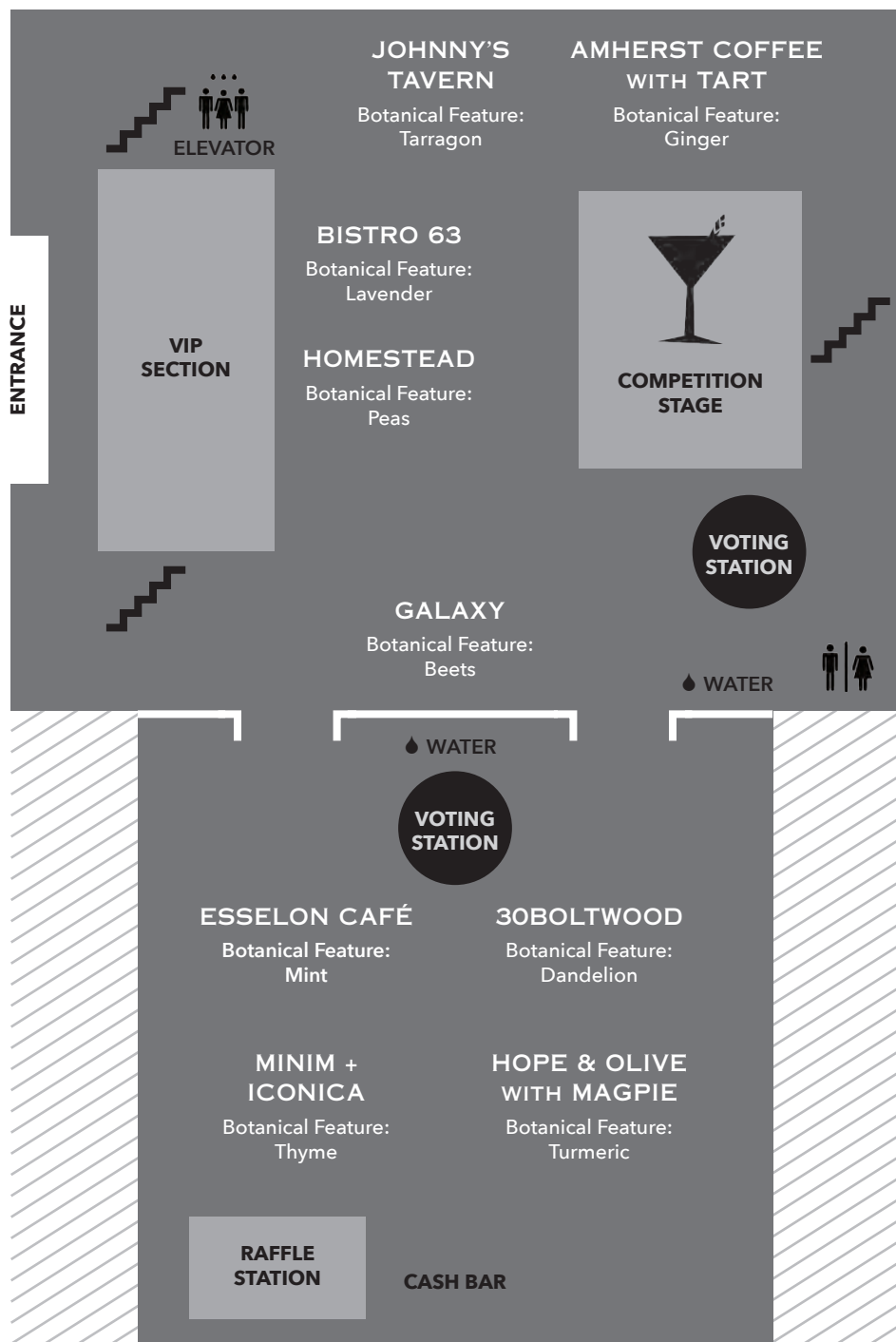
check out our selection of vintage botanical prints in the shop or on our website!



FRUITS.
c Apple.
d Apricot.

319 Main Street, Amherst 413-835-0197
www.hopeandfeathersframing.com

EVENT MAP



PROUDLY SUPPORTING EDUCATION FOR A HEALTHY PLANET



LAW OFFICE *of* ALAN SEEWALD

71 King Street, Northampton, MA 01060
413-584-4455 · alan@paradisecitylaw.com

HITCHCOCK AT A GLANCE

Founded in 1962, the Hitchcock Center's mission is to foster greater awareness and understanding of the environment and to develop environmentally literate citizens.

Our educational framework centers on five fundamentals:

- Understanding principles of ecology
- Valuing place
- Promoting resilience
- Demonstrating sustainability in the built environment
- Educating for active citizenship

530

Unique Programs

enhanced environmental literacy throughout our region.

75

Communities

represented through award-winning environmental education programs.

408

Teachers

trained as effective inquiry-based science and environmental educators.

4538

K-12 Students

gained scientific understanding of their local environment during the school day.

8982

People

of all backgrounds, ages, and abilities educated to support a healthier planet.

1915

Young People

discovered the wonders of the natural world outside of school.

2568

Adults

became better naturalists and sustainability practitioners.

44

K-12 Schools

assisted to use the outdoors as learning labs for greater scientific understanding.

1

New Living Building Completed!!



The bank of Going Green.

Proud to support the
Hitchcock Center in their
mission to promote a
healthy planet.

bank*ESB*

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OUR OUTDOOR CLASSROOM



The Hitchcock Center is committed to bringing children into natural settings and reintegrating the experience of nature into childhood.

Phase Two of the Hitchcock Center's capital campaign includes transforming our 2.44-acre site into an engaging, interactive and educational outdoor classroom for people of all ages and abilities.

These outdoor spaces, free and open to all, promote and strengthen the practice of nature play and outdoor learning experiences to help the next generation become environmentally literate, and to acquire strong environmental values, moving society in a more sustainable direction.

Our imaginative, thought-provoking activity settings include:

Native Wildflower Meadow

Meadow with Pathways · Fire pit · Night Sky Viewing Area

Water Play & Shady Grove

Dry Riverbed with Bridge · Shady Retreat with Seating · Terraced Water Play Structure

Mud Play

Mud Play Pit · Mud Kitchen · Rain Barrel with Hand Pump

Den Play Yard

Fairy House Village · Living Willow Arches and Arbor · Locust Log Climbing Structure · Multi-purpose Play Lawn · Picnic Area

Discovery Yard

Interactive Play Structures · Story Walk Path · Magnifying Science Station · Making and Tinkering Area · Play Thicket and Rotting Log · Picnic Area

With this new resource, the Hitchcock Center will grow and expand our professional development programs for K-12 teachers and early childhood educators, develop new partnerships with healthcare professionals and create new children, youth and family programming to engender a meaningful, lasting connection between children and the natural world.



Teaching & Gathering Space

Teaching Pavilion · Teaching Circle

Teaching Gardens

Accessible Garden Beds · Demonstration Compost · Edible Fruit Trees · Rain Water Catchment

Nest Play Yard

Bird Feeding Stations · Human-scale Bird's Nest · Multi-purpose Play Lawn · Picnic Area

Nature Trail Network

Accessible Nature Trails · Trailhead Kiosk · Directional and Interpretive Signs

PROUDLY SUPPORTING THE WORK OF THE HITCHCOCK CENTER



LAW OFFICES OF
JOHN P. DIBARTOLO, JR.
PERSONAL INJURY LAW

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www.injury-masslaw.com

The advertisement features a woman with long dark hair wearing a wide-brimmed tan hat and a long-sleeved, tiered yellow dress with a small floral pattern. She is holding a light blue denim jacket over her left shoulder. The background is a soft-focus image of yellow wildflowers. To the right of the woman, the text 'FASHION ART BEAUTY HEART' is stacked vertically in a bold, black, sans-serif font. Below this, in a smaller font, it says 'Donating 5% of profits to a charitable organization each month'. At the bottom right, the word 'ode' is written in a large, lowercase, black, serif font. Below 'ode', the address '263 MAIN ST. NORTHAMPTON' and the website 'www.odeboutique.com' are listed in a smaller, black, sans-serif font.

FASHION
ART
BEAUTY
HEART

Donating 5% of profits to
a charitable organization each month

ode

263 MAIN ST. NORTHAMPTON
www.odeboutique.com

COMPETITION JUDGES



Monte Belmonte

Monte Belmonte is a radio and television host for 93.9 The River, WHMP and WGBY. He's worked beverage tasting into his radio show and usually operates in the world of wines, but he's been known to imbibe on a cocktail or two in his time.



Jordana Starr

Jordana Starr is the co-owner of Beerology, Northampton's homebrew shop and educational center, and the Libations columnist for Edible Pioneer Valley. A fan of well-crafted cocktails since she was a teen—wild keg parties were never her jam—Jordana has a deep appreciation for mixology as both an art and science.



Michael Kusek

Michael Kusek is the publisher of Different Leaf, a journal of cannabis culture. His first cocktail experience was at a very tender age when his aunt would let him eat the maraschino cherry out of her Manhattan. As an adult, he has the benefit of knowing several exceptional professional and amateur bartenders who have provided boundless information, substantially improving his drinking. The result is that he is really picky about vermouth.

MASTER OF CEREMONIES



Joan Holliday

Joan Holliday has loved music since she was born. She also loves her sweetheart Brian, her son and daughter, and all "her " kids. Her kitty cats. Her home. Friends and family. The Midwestern town where she grew up. The Valley. Reading, movies, wine, cheese. A good cocktail. The sun, the moon, the stars, the petunias on her porch, and this beautiful, beautiful earth.

30BOLTWOOD

Botanical Feature: Dandelion

Dandelions' cheerful, yellow May blooms are familiar to most home-owners and lawn care-ers in our area. Some welcome them with fondness and others with hatred. Their blooms are edible as are the leaves, especially when young. A sweet dandelion wine can be made from the blossoms, flavored with citrus.

Dent de Lion

1½ oz AO Rice Vodka	½ oz lemon juice, freshly squeezed
¾ oz Dandelion Verjus	Dandelion Green Spritz
½ oz dandelion root simple syrup	dandelion Petal Garnish

AO Rice Vodka Tasting Notes

Color: Clear

Aroma: Clean and crisp with the slightest hint of roasted rice and vanilla

Taste: Slightly green, rice-y, and juicy with a subtle almost custardy sweetness

Finish: Smooth and warming

Dandelion Cotton Candy

4 c of sugar	1 tsp of dandelion extract
1 c of corn syrup	lollipop sticks, for serving
1 c of water	parchment paper
¼ tsp of salt	

▼ Combine 4 cups of sugar, 1 cup of corn syrup, 1 cup of water, and ¼ teaspoon of salt in a saucepan over medium high heat and stir the ingredients together until the sugar is melted. Make sure you use a pastry brush to wipe down the sides of the pan to prevent sugar crystals from forming. ▼ Using a candy thermometer to measure the temperature, heat the mixture to 320 degrees F. Once the mixture has reached that temperature, pour the hot liquid into a shallow heatproof container. Add the dandelion extract and stir the ingredients well. ▼ Dip your whisk into the sugar syrup mixture. Hold it over the pot and allow the syrup to drip back into the container for just a second. Then quickly hold it about one foot above the parchment paper and swing it back and forth so that very thin strands of sugar begin to fall on the paper. ▼ Keep going a few more times until you've got a nest of spun sugar. It may seem a little messier than the cotton candy you're used to, but it will taste just as delicious.



Executive Chef Michael Adams

Executive Chef Michael Adams has more than 20 years of experience in the hospitality industry. His extensive culinary experience began as a Sous Chef at Pearl's Saltwater Grille in Savannah, Georgia. From there, Adams honed his skills as a Pastry Chef while training and working under some of the most prestigious chefs in New York City before returning to Georgia. Most recently, Chef

Adams served as Chef de Cuisine at the Augusta Marriott at the Convention Center in Augusta, Georgia. Adams's culinary experience and achievements extend beyond the workplace, having served as a culinary instructor for Union Mission Rehabilitation Center, De Gustibus Cooking School, and for Lincoln Center Farmers Market. Additionally, he is the recipient of the Thistle Cup of Excellence Award. As Executive Chef for The Lord Jeffery Inn and 30Boltwood, he crafts simply prepared meals inspired by the abundance of locally-sourced ingredients. Chef Adams holds an Associate of Arts Degree in Culinary Arts from Basingstoke College of Technology in Hampshire, England where he graduated top in his class.



Bartender Victoria Torti

Victoria Torti acquired her considerable expertise with the classic combination of devoted apprenticeship and natural talent. She spent her youth watching the bartenders at her mother's country club restaurant in Southbridge, Massachusetts, and knew how to make a classic cocktail before she was old enough to serve. Victoria has worked her way through the world of country clubs, into hotels, finally landing

at The Lord Jeffery Inn as a key player in their 2012 reopening. Victoria devours every opportunity for a new challenge. She thrives on the fast pace and unrestrained creativity 30Boltwood allows, fondly remembering drinks from 30Boltwood's past such as the "Adriana" and the "Man from Nantucket." Each drink from her bar is presented with elegance and professionalism, harmonious with the rest of 30Boltwood's farm-to-table cuisine and warm atmosphere. Victoria's work has won Best in Show at the Amherst Area Chamber of Commerce's Margarita Madness in 2012, a Howdy Award in 2014 from the Greater Springfield Convention and Visitors Bureau, and the Service Industry Award from the Hampshire County State House in 2015. Victoria currently resides in Athol with her son Avario.

30BOLTWOOD

30 Boltwood Avenue, Amherst (413) 835-2011 30boltwood.com
Daily 7 am-10 pm

AMHERST COFFEE AND WHISK(E)Y BAR WITH TART BAKING CO.

Botanical Feature: Ginger

With its sparkling, pungent, hot flavor and its extensive list of health benefits, ginger root is equal parts delicious and nutritious. It has many culinary uses and has been associated with everything from reducing motion sickness to sharper brain function. It is rich in antioxidants and seriously anti-inflammatory.

Whisky Ginger Fancy

1½ oz Hakushu Peated Whisky	¾ oz fresh lemon juice
¾ oz dry vermouth	2 dashes chamomile bitters
¾ oz ginger hibiscus-ginger tea syrup	fresh ginger for garnish

▼ Chill a coupe cocktail glass. ▼ Combine all ingredients in a mixing glass with ice and shake well. ▼ Double strain into the glass straight up and garnish with fresh ginger.

Hakushu Peated Whisky Tasting Notes

Color: Pale Gold

Aroma: Freshly cut grass, sliced peaches, hazelnut, honey, and a whiff of smoke

Taste: Summer fruits and smoke with lemon zest and oaky malt

Finish: Medium length with cinnamon and a dash of sweet

Ginger Macaron

Shells

1 c almond flour
1¾ powdered sugar
3 egg whites
¼ c granulated sugar

Filling

½ c unsalted butter
1½ c powdered sugar
⅛ tsp lemon oil
1½ tsp ginger syrup
1 tsp grated fresh ginger
½ tsp ground ginger

Shells ▼ Blend almond flour and powdered sugar together until no lumps remain. ▼ Whisk egg whites in mixer until foamy. Slowly stream granulated sugar into egg whites until firm peaks form. ▼ Fold whites into almond flour and powdered sugar mixture until smooth. ▼ Pipe rounds onto baking sheet and let rest for twenty minutes or until a hard skin forms on the tops. ▼ Bake at 350 for 7 to 12 minutes.

Filling ▼ Mix butter and powdered sugar together until smooth. Add lemon oil, ginger syrup, fresh ginger, and ground ginger, and mix until smooth. ▼ Pipe onto cooled shells.



Chef Madalyn Palmer

Located in the heart of downtown Northampton, Tart Baking has been baking ingredient driven pastries and breads from scratch every morning since 2012, using local and organic ingredients as much as possible. Tart's bakers are inspired each season to incorporate what local farmers have to offer in our tarts, cakes, morning pastries and even savory items such as meat and vegetable pies. Maddie Palmer is

the head of our dessert production team, and she has brought a whole new level of creativity, flavor explosions and intricate detail to each of the desserts she puts in the case. Fueled by coffee and 90s hip-hop, Maddie's inspiration for the desserts she creates comes from a love of home-style comfort baking with an elegant twist.

Be sure to stop by Tart located at 192 Main St in Northampton to indulge in Maddie's many delicious treats, especially the weekly #MondayMacaron flavors.



Bartender Lincoln Allen

Born on a cold winter's night in 1983 during the season finale of Dallas. Equal parts affable-yet-grumblesome cocktillian bartender, jazz musician, and husband / cool dad. Lincoln honed his skills from both sides of the pine, working and drinking in Boston bars before settling in the Valley.

After working to develop the bar program in an acclaimed restaurant setting, the past year has been

spent revamping the bar concept at the newly-renovated Amherst Coffee and Whisk(e)y Bar—featuring original craft cocktails, extensive single malt selection, and natural wines.



28 Amity Street
Amherst, MA

Monday-Saturday, 6:30 am-12:30 am

Sunday, 8 am-12 am

Bar opens at 12 pm daily



192 Main St.
Northampton, MA

Monday-Saturday, 6:30 am-7:00 pm

Sunday, 8 am-6 pm

BISTRO 63

Botanical Feature: Lavender

Native to the arid Mediterranean climate, from Cape Verde and the Canary Islands across to India and southwest Asia, lavender grows well in drier settings in our area.

The flowers are strongly scented and the sweet aroma appeals to many.

Lavender oil is used in perfumes, soaps, air fresheners, other body care products and the flowers in edible creations including sorbets, drinks and even as an addition to chocolate fudge.

Root Beer

1 oz Sauza Blue tequila	½ oz lavender syrup
1 oz fresh lemon juice	lavender bitters
¾ oz special syrup (made with lavender, clove, cinnamon, nutmeg, damiana, ginger, nutmeg, mint)	chocolate bitters Angostura bitters

Sauza Blue Silver Tequila Tasting Notes

Color: Bright silver with crystal hints

Aroma: A balance of agave and herbal notes with hints of spice

Taste: Distinctive agave and citrus flavors

Finish: Warm with a balanced body and a short finish

Shrimp Mocktail

2 lb wild American shrimp	2 garlic cloves, minced
2 lb all natural local whole yogurt	4 tsp garam masala
2 tsp grated fresh ginger	1 tsp cayenne pepper
1 tsp salt	8 medium sized mint leaves
1 lemon juiced	olive oil
½ yellow onion finely chopped	

▼ Blend until smooth 1 lb of yogurt with all ingredients except shrimp, mint leaves and 1 tsp of garam masala. ▼ Pour yogurt blend over shrimp and marinate for 12-24 hours. ▼ Drizzle sheet pan with olive oil and roast shrimp in oven at 350 degrees until done (6-8 mins). ▼ Blend remaining yogurt, 1 tsp of garam masala and mint leaves. ▼ Pour over cooled shrimp, chill for 1-2 hours, and serve. Shrimp should be coated with yogurt sauce but not drowning in it. Enjoy!



Chef Rasif Rafiq

Rasif's upbringing spanned three different continents before arriving in Amherst to attend college and becoming a part of the community. Rasif has worked at Bistro 63 for eight years, beginning as a server and working through every front-of-house and most back-of-house positions before buying Bistro 63 at the Monkey Bar along with his brother Rabib (RJ) Rafiq. Despite his

experience, Rasif has never worked as a chef or even a line cook, but his love affair with food has been a constant presence in his life and his ideal days are spent in his kitchen creating new dishes, experimenting with flavor profiles and most importantly, learning. For Rasif, the kitchen is simultaneously a playground and a classroom. Rasif's love of food is contagious and is translated into his finished dishes. His palate was developed by two influential people in his life: his mother, who has spent countless hours with him on the phone from Bangladesh, guiding him in recreating his favorite childhood dishes. The second is his mentor and previous Bistro 63 owner and chef, Mauro Aniello, who not only fed Rasif throughout college, but gave him the necessary foundation to begin his journey.



Bartender RJ Rafiq

RJ approaches each cocktail as a journey, often inspired by a certain spirit or flavor profile that has piqued his interest. His approach can be considered unorthodox as he intertwines traditional Japanese tools and techniques with modern lab equipment and various paraphernalia in order to create the cocktails he envisions. As a perfectionist, RJ is almost never satisfied, and that fuels his creativity

and ingenuity behind the bar. For RJ, the shape of an ice cube, the sugars and acids in a fruit, or simply the carbonation in a drink are all components that can be measured, tested and tweaked. His precision and techniques are matched only by the joy he displays embarking on the journey of creation. Born in Bangladesh, RJ traveled through Europe and Asia before arriving in the US, and his exposure to the mélange of flavors in each culture inspires his creations. He worked at top cocktail bars in New York City, as well as doing interior design for speakeasies and cocktail bars. He and his brother Rasif own and operate Bistro 63.



63 North Pleasant Street, Amherst (413) 259-1600 bistro63.com
Daily 11 am-9 pm

ESSELON CAFÉ

Botanical Feature: Mint

The mint botanical family encompasses many herbs with pungent or sweet flavors. Mints are hardy in our horticultural zone, often escaping gardens and naturalizing in sunny, moist settings. Mints spread by shallow runners under the soil surface. They can be easily uprooted and replanted, given to friends, or composted—you are guaranteed to have more than you need once it gets settled.

There are many varieties with slightly different essences including chocolate, orange, spearmint, peppermint and more.

**ALCOHOL
FREE!**

Cold Brewed Iced Coffee

This fair trade organic certified coffee is a central American medium roast, with notes of black cherry, hazelnut and bakers chocolate.

Mint Chocolate Flourless Tort

Tort

6 oz Belgium dark chocolate
½ c butter unsalted
¾ c granulated sugar
¼ tsp salt
1 tsp vanilla extract
3 large eggs
½ c cocoa powder

Mint Chocolate Ganache

6 oz Belgium dark chocolate
1 sprig fresh mint
½ c heavy cream

Tort ▼ Preheat oven to 350 degrees. ▼ Grease an 8-inch round spring form pan with pan spray. Cut one 8-inch round parchment paper and place in bottom of spring form pan. ▼ Melt butter and chocolate over a double boiler on medium low heat until completely melted. ▼ Transfer chocolate to a mixing bowl and add sugar, salt, and vanilla. Mix on medium speed until well combined. ▼ Next add one egg at a time until mix is smooth. Stir in coco powder just until combined. ▼ Pour mix into pan and bake for 25-30 minutes. Cake will be done when wood pick pierces center and comes out clean. ▼ Remove cake from oven and allow to cool for 5 minutes before you invert it onto a cooling rack. Allow cake to cool completely before you cover with ganache.

Ganache ▼ Slowly warm cream and 1 sprig mint in double boiler until mint is fragrant. ▼ Remove mint once warm and add chocolate. ▼ Stir until chocolate is melted and mix is smooth. Pour over cooled tort and smooth ganache with a spatula.



Executive Chef Dennis Lupien

Dennis Lupien, Esselon Coffee Roasting's Executive Chef has been working in the food service industry for 16 years. His culinary career includes restaurants from The Farm Table in Bernardston, The Drift Inn in Yachats Oregon, and many country clubs in and around Tampa, Florida. Dennis's menus and specials are influenced by the local farming community and his experiences from across the country. As

Executive Chef he enjoys working closely with local farmers to use the freshest ingredients in the Valley at peak season.



Roast Master and Coffee Consultant

Richard Thibodeau

Richard Thibodeau has been roasting coffee since 2003 and has been associated with Esselon since its opening. Richard began roasting after retiring from a Federal Agency where he worked in construction and construction project management.



99 Russell Street
Hadley, MA
413-585-1515 esselon.com
Monday, 7 am-5 pm
Tuesday-Friday, 7 am-9 pm
Saturday, 8 am-9 pm
Sunday, 8 am-5 pm
Open daily except for Christmas

GALAXY

Botanical Feature: Beets

These variously colored and shaped taproots are rich in vitamins, fiber, and antioxidants. They lend a splash of purple color (or other colors in some varieties) to foods and drinks. Purple beets can be used as a fabric dye yielding a dusty pink color.

Bears, Beets, Battlestar Galaxica

½ oz Maker's 46 bourbon
¾ oz beet juice
⅓ oz rosemary syrup

½ oz juiced ginger
splash lemon juice
dash allspice

▼ To make the beet juice, roast 1lb red beets with ¼ cup orange juice, 1 cup water, salt, and pepper in a foil covered roasting pan in a 350 degree oven for 2 hours.
▼ Let cool, peel, and dice the beets. ▼ Put the beets through a juicer, then strain through a large metal strainer. ▼ To make the rosemary syrup, place a handful of rosemary sprigs in a boiling half quart of water with a half quart of granulated sugar.
▼ Fill shaker with ice and add a dash of allspice. ▼ Mix bourbon, beet juice, rosemary syrup, juiced ginger, and lemon juice. Shake vigorously. Pour over ice through a double strainer. ▼ Finish off with small sprig of rosemary for garnish.

Maker's 46 Tasting Notes

Color: Rich gold

Aroma: Hints of wood staves, caramel and sweetness

Taste: Very intense flavors; a big crescendo of wood blending perfectly with deep, complex and rich notes of vanilla and caramel

Finish: Long and smooth, beginning on the back of the tongue and continually moving forward

Pickled Deviled Eggs with Beets, Sweet Potato, Brussels Sprouts and Braised Pork Belly

1 lb pork belly, marinated overnight
¼ c orange juice
¼ c Makers 46
1 tsp cumin seed
½ tsp ground allspice
1 tbsp kosher salt
1 tsp cracked black pepper
1 q chicken stock

1 lb red beets
1 c water
1 lb sweet potatoes
½ lb Brussels sprouts
12 eggs
¼ c mayonnaise
1 tbsp Dijon mustard

▼ Brown pork belly in a hot pan with a little oil. ▼ Transfer to a shallow roasting pan and add 1-quart chicken stock. ▼ Cover and braise in a 350 degree oven for 2 hours. Let cool. ▼ Roast 1lb red beets with ¼ cup Makers 46, 1 cup water, salt, and pepper in a foil covered roasting pan in a 350 degree oven for 2 hours. Let cool. ▼ Peel and dice into small cubes. ▼ Peel 1lb sweet potatoes, dice, toss in a bowl with 1 tbs oil, salt, and

pepper. ▼ Roast in 350 degree oven for 30 minutes or until golden brown. ▼ Dice ½ lb Brussels sprouts, toss in a bowl with 1 tbs oil, salt and pepper. Roast in 350 degree oven for 20 minutes or until golden brown. ▼ Place 12 eggs in cold water, and boil. Start timer for 7 minute once water starts to boil. ▼ Drain and add ice water to cool eggs. ▼ Peel and halve eggs. Place yolks in a large bowl. Mix egg yolks with cooled beets, sweet potatoes, and Brussels sprouts. ▼ Add ¼ cup mayonaise, 1 tbs Dijon mustard, salt, and pepper. ▼ Fill egg whites with egg yolk mixture and set aside. ▼ Reduce cooking liquid from pork belly to a syrup. ▼ Cut pork belly into 1 inch cubes. ▼ Brown cubes in a hot pan until golden and mix with reduced syrup. ▼ Arrange pork belly on top of deviled eggs and serve.



Chef Casey Douglass leaves a wake of closed restaurants in his past. Places in Boston where he washed dishes at the age of 16, to the famed Icarus Restaurant he cooked at for 14 years. The carnage continued to the Pioneer Valley, as the beloved Green Street Café, the cherished Squires Smoke & Game Club, and the Del Raye Bar & Grill all perished. He had the same effect on his own places: The Apollo Grill aborted its mission after 12 years

and there was no love for the Venus & The Cellar Bar. The only establishment he has worked at that is still in operation is a restaurant he built and opened in 2014, the Galaxy Restaurant. Hopes are high that Galaxy will go strong and follow him to his grave.

Bartender Audrey Douglass followed her dad's footsteps and started washing dishes at The Apollo Grill at the young age of 14. Wisely, she left the kitchen and joined the dark side known as the front of the house. She made quick work of hosting and bussing, and soon started waiting tables. Audrey eventually managed the entire restaurant and has done so for the last 2 years of its operation. She learned different facets of the business while slinging burgers and beer at Packard's in Northampton and the finesse of serving at Venus & the Cellar Bar. Currently, she can be found behind the bar or serving tables as the leader at the Galaxy Restaurant in Easthampton.



60 Main St, Easthampton, MA 01027

Sunday, Tuesday, Wednesday, Thursday, 5-9 pm
Friday and Saturday, 5-10 pm

HOMESTEAD.

Botanical Feature: Peas

Peas are classified botanically as legumes. Along with others in this family, peas form unique partnerships with specialized bacteria living in their roots. These bacteria are able to change nitrogen gas, which is common in the atmosphere but is unavailable to all plants. The bacteria convert the nitrogen gas into nitrate, a chemical form that is readily useable by plants as natural fertilizer.

The Green Giant

2 oz fresh peas, blanched

¾ oz lime juice

½ oz Sweet Pea Simple Syrup

1½ oz Sipsmith London Dry Gin

Absinthe

pea tendrils, for garnish

snap pea, for garnish

▼ Add ice and the peas to a cocktail shaker. ▼ Dry shake the peas with the ice.

▼ Add remaining ingredients, except for Absinthe, and shake to mix. ▼ Rinse a Collins glass with Absinthe, add clean ice, and lace the pea tendrils throughout. ▼ Triple strain the drink into the glass. ▼ Balance the open snap pea on top.

Sipsmith London Dry Gin Tasting Notes

Color: Clear

Aroma: Floral followed by rounded juniper and a zesty citrus finish.

Taste: Dry juniper leads, then reveals lemon tart and orange marmalade, before all the flavors harmonize.

Finish: Dryness leads, with spicy juniper and a hint of lemon tart emerging.

Pea and Ricotta Pancake with Spring Salad

Pancake

1 c all-purpose flour

1½ tsp baking powder

1 tsp baking soda

½ tsp sugar

½ tsp kosher salt

1 c peas, fresh or frozen (thaw if frozen), blanched

1 c buttermilk

⅓ c ricotta, house-made

2 eggs, separated

1½ tbsp unsalted butter, melted

Spring Salad

½ bunch shaved asparagus

¼ lb fresh pea tendrils

1 c fresh peas, blanched lightly

½ bunch radish, shaved

½ lemon, juiced

olive oil, to taste

drizzle of local honey

chili oil

sea salt

▼ Sift and combine all dry ingredients. Set aside. ▼ In a blender, combine peas & buttermilk and blend until smooth. ▼ In a large bowl, combine ricotta, egg yolks, melted butter, and blended pea mixture. ▼ Add dry ingredients and mix until fully incorporated.

▼ In a stand mixer, whip egg whites until they have stiff peaks and then gently fold them into the batter. ▼ Heat a flat griddle (or griddle pan) on medium heat and cook pancakes until golden brown on bottom, about 2-3 minutes. Carefully flip and cook until golden brown on second side. ▼ In a small bowl, combine the vegetables and then lightly dress with the lemon juice and olive oil. Season with salt and pepper, and toss gently by hand. ▼ Stack two or three pancakes with a small amount of the salad on top, or around as garnish. Drizzle with local honey, a grating of ricotta salata, chili oil, & crunchy sea salt (all optional).



Chef and Owner Jeremy Werther

Chef Jeremy Werther has recently arrived back in the Pioneer Valley after shaking pans at some of Boston's finest, busiest, and tastiest establishments. Always learning and putting out the best plates he can, he's finally created a Homestead of his own in Northampton where he makes all the pasta from scratch, maintains a seasonal, inventive menu, and listens to rock, all in a warm, friendly and open dining

room. Chef's vision is to welcome everyone into his kitchen the way his family did, always spending time in the kitchen during gatherings and celebrations.



Bartender Hayli Yetter

Hayli Yetter comes to us via Minnesota, and splits her time between Homestead and Smith College as a strength and conditioning coach, motivating her athletes to lift big weights. When she's not doing the heavy lifting out there, she's behind the bar bringing her creative concoctions, laughs, A-game garnishes, and moving all the kegs for us.

Homestead.

7 Strong Avenue Northampton, Ma

413.586.0502

Info@Eathomestead.com

Sunday-Wednesday, 5:30-9:30 pm

Thursday-Friday, 5:30-10 pm

Saturday, 5:30-11 pm

HOPE & OLIVE WITH MAGPIE PIZZERIA

Botanical Feature: Turmeric

The bright yellow color of turmeric is familiar to many as one of the major ingredients of curry powders. Its warm, bitter taste is used in curries, mustards, butters, and cheeses. It is native to India and southeast Asia. The root contains a yellow chemical called curcumin, which assists with alleviating arthritis symptoms, joint pain, stomach pain and a variety of other complaints.

The Golden Elephant

1½ oz Effen Vodka	½ oz fresh lemon juice
1 oz Old Friends Farm turmeric honey syrup	2 dash Angostura aromatic bitters

▼ Combine liquids in a mixing glass. ▼ Add ice and shake. ▼ Double strain into a coupe glass and garnish with a star anise.

Effen Vodka Tasting Notes

Color: Clear

Aroma: Fresh, clean

Taste: Smooth, even, balanced

Finish: Clean, no alcohol after-taste

Pakora and Chutney Popper

Pakora

½ red onion
2 cloves garlic
2 c chopped cauliflower
2 c shredded carrot
1 c peas
1 tsp garam masala
¼ tsp salt
pinch cayenne
2 tbsp minced cilantro
1½ c chickpea flour
¼ c water
coconut oil
curry powder

Turmeric Honey and Onion Chutney

2 c fresh chopped cilantro
1 green chili or serrano pepper, stemmed and seeded
3 cloves garlic, peeled and chopped
2 tbsp chopped fresh ginger
4 red onions, thinly sliced
1½ oz fresh lime juice
¼ c Old Friends Farm turmeric honey
¼ tsp sea salt
⅛ tsp ground cumin

Pakora ▼ Add chopped onion, cauliflower, and carrot to a large mixing bowl and season with salt, cayenne, garam masala, curry powder, garlic, and minced cilantro. Toss and set aside. ▼ To a separate mixing bowl, add chickpea flour and water and stir until a pourable, pancake-like batter is achieved. ▼ Pour batter over the vegetables

and toss to combine. The batter should be the consistency of a soft cookie dough.
▼ Heat a large skillet over medium high heat. Once hot, add enough coconut oil to coat the bottom of the pan and let the oil warm. ▼ Drop the pakora batter into the oil one spoonful at a time. Reduce heat to low and cook for 2-3 minutes on each side. ▼ ▼ Place cooked pakora on a paper-towel-lined serving plate in a 200 degree oven to keep warm. Cook pakora in batches until all the batter is used. ▼ Serve with turmeric-honey chutney and garnish with fresh cilantro (optional). Serve right away.

Chutney ▼ Cook onions and ginger in coconut oil until translucent. Combine with remaining ingredients until well mixed. ▼ Transfer to a serving vessel and set aside.

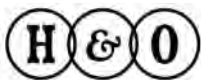


Chef Maggie Zaccara

Chef Maggie Zaccara of Hope & Olive and Magpie Wood-fired Pizzeria in Greenfield has been living and cooking in the Valley for over 18 years. She grew up in a restaurant family and has worked in San Francisco, Vermont and Martha's Vineyard before landing in Shelburne Falls and A Bottle of Bread. Maggie describes her style as "Seasonal-Jazz." She enjoys volunteering her skills for community events and is happy to support the Hitchcock Center.

Bar Manager Jim Zaccara

Brother of Maggie, bartender Jim Zaccara has been involved in food and beverage service for quite a few years now. Jim is equally inspired by the culinary and seasonal ingredients of our area, as well as the cocktail classics. In addition to creating well balanced drinks, Jim appreciates connecting with guests and enjoys providing focused service. He can be heard Thursday afternoons talking booze and goofing around with Joan Holliday at 93.9 The River on "Five O'Clocktails."



44 Hope Street, Greenfield
(413) 774-3150 | hopeandolive.com

Tue-Fri, Lunch 11:30 am-2:30 pm,
Dinner 5-9 pm

Sat, Dinner 5-9 pm

Sun, Brunch 10 am-2 pm, Dinner 5-8 pm

Bar menu available later most nights



21 Bank Row, Greenfield
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Mon, Wed, Thur, Sun, 4-9 pm

Fri-Sat, 4-10 pm

Closed Tuesdays

JOHNNY'S TAVERN

Botanical Feature: Tarragon

The lovely, gentle anise flavor of tarragon adds a unique, mild sweetness to chicken and egg dishes. Tarragon grows easily as an annual in our area and will overwinter under certain conditions. It is one of the four essential ingredients in the fines herbes mix widely used in French cuisine. It has a number of reputed medicinal uses including as a sleep aid and intestinal vermifuge.

Copperhead

1½ oz Gilbey's gin
¾ oz Lilet blanc

¾ oz tarragon and strawberry shrub
3 dashes tarragon bitters

Gilbey's Gin Tasting Notes

Color: Clear

Aroma: Light, floral juniper base with hints of sweet orange

Taste: Clean, light and dry

Finish: Intense but smooth; ideal for the classic martini

Seared Polenta and Mushroom Artichoke Salad with Lemon Aioli and Tarragon Pistou

Polenta

1 c polenta
3 c water
salt and pepper to taste
1 tbsp chopped garlic
2 tbsp olive oil

Salad

1 lb of mushrooms of any variety
8 oz cooked artichoke hearts,
chopped
1 tbsp chopped garlic
salt and pepper to taste
3 tbsp olive oil
fresh herbs of choice

Lemon aioli

1 c aioli
1 lemon, zested and juiced
salt and pepper to taste

Tarragon pistou

1 c fresh tarragon
½ c fresh parsley
½ c fresh basil
1½ c olive oil
1 tbsp roasted garlic
1 tbsp lemon juice and zest
1 tbsp orange juice and zest
salt and pepper to taste

Polenta ▼ Lightly cook garlic in olive oil with salt and pepper. ▼ Add water and bring to a boil. ▼ Simmer polenta in water until polenta is soft, adding more water as needed. When polenta is soft and thick, place into a pan and cool. ▼ Cut cooled polenta into 1 inch cubes and sear in hot oil. ▼ Sauté mushrooms in oil. ▼ Add garlic and artichokes. ▼ Cook until mushrooms begin to caramelize. Add herbs, salt and pepper. Serve hot.

Salad ▼ Mix all ingredients and serve cold.

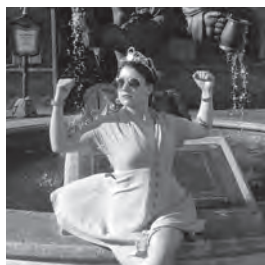
Tarragon pistou ▼ Chop herbs and mix with the rest of the ingredients.

▼ Let sit for 8 hours and serve cold.



Executive Chef Bryan Graham

Bryan has been the executive chef at Johnny's Tavern since its opening in 2011. His focus is to create a fresh, neighborhood-friendly menu, aiming to display the talents of local farmers in his dishes.



Bartender Autumn Roberts

Autumn has been keeping her guests smiling at Johnny's Tavern since 2014, and has been the director of the bar's dynamic cocktail program for the past two years. When she's not behind the bar, she's often traveling, hiking, or spending some quality time with her cats.

JOHNNY'S JT TAVERN

30 Boltwood Walk, Amherst
(413) 230-3818

johnnystavernamherst.com

Sunday-Thursday, 11:30 am-10 pm

Friday-Saturday, 11:30 am-11 pm

Kitchen shuts down 30 minutes prior to closing

MINIM JUICERY + ICONICA SOCIAL CLUB

Botanical Feature: Thyme

A number of varieties of thyme are found in culinary use and all are members of the botanical mint family. A low-growing, evergreen perennial in our area, the tiny leaves can be dried and added to everything from omelets to fish to biscuits to pork. It is reputed to assist with immune system function and to possess anti-fungal properties.

ALCOHOL
FREE!

Ginger, Lemon, Thyme Shot

12 oz cold-pressed ginger root
4 oz cold-pressed lemon juice

Fresh thyme leaves infused in
liquid overnight

Lemon and Thyme Gourmet Doughnut

Makes 6 regular size doughnuts

Lemon Frosting

1 tsp of coconut oil, melted
splash of almond milk
splash or 2 of lemon juice
confectioners sugar

Doughnuts

120 g flour
19 g coconut sugar
1½ tsp baking powder

¼ tsp salt
¼ tsp nutmeg
½ c almond milk
2 tbsp coconut oil
1 tbsp thyme simple syrup
½ tsp apple cider vinegar
½ tsp vanilla
1 tbsp Bob's Red Mill egg replacer
2 tbsp water

Lemon Frosting ▼ Mix melted coconut oil, almond milk and lemon juice. ▼ Add confectioners sugar until mixture achieves desired frosting consistency. ▼ Set aside.

Doughnuts ▼ In a bowl, combine flour, coconut sugar, baking powder, salt and nutmeg. ▼ On the stovetop, combine almond milk, coconut oil, thyme simple syrup, apple cider vinegar and vanilla. Gently heat to melt coconut oil. ▼ Mix together egg replacer with water and set aside for one minute. ▼ Add egg replacer to wet ingredients. Pour wet into dry and mix well to incorporate. Refrigerate overnight (not necessary but recommended). ▼ Prepare doughnut pan with light cooking oil spray. Spoon batter into pan, filling molds two-thirds of the way. ▼ Bake on 350 for 10-12 minutes, until doughnuts are set and light golden brown. Let cool in pan for 15 minutes. Pop out and let cool on wire rack for 15 minutes. ▼ Frost doughnuts with lemon frosting and garnish with a sprig of fresh thyme.



Chef Em Withenbury

Em Withenbury materialized in Western Mass alongside her partner in crime, Fitzpatrick, to open Iconica Social Club in downtown Northampton in July 2017. A scattered but sincere study of English literature, public speaking, ballet—modern—and improvisational dance, Chinese culture, and international travel prepared Em for the “I don’t

know what I’m doing but I’m just going to wing it ... perfectly” mentality that pervades Iconica Social Club. Eight years in San Francisco informed Em’s perspective on public space as well as on food + drink. Much of this time was spent as a professional dancer for ZiRu Dance, a modern dance company that toured yearly to China for immersive cross-cultural collaborations. She also spent a year with Ritual Coffee Roasters, preparing her palate for the distinctive rotating coffee menu she and Fitz curate at Iconica.

Juice Master Fitzpatrick

Um, Fitzpatrick, same words same words ... insert Juice Master ... Insert computer science + art learnings, plus graphic + web design for the uninclined in downtown San Francisco ... Insert renovation of a 6,000sqft warehouse in aforementioned but don’t go into the details ... Delete the dance stuff but keep Em ... Mention the (2.5 year) renovation of a 1800s era carriage house in downtown Northampton to build out Iconica ... w/Em [best building in Noho?], bounce back again ... and tie it all together with iconica//social/club as the incubator of Minim Juicery. And also the keeper of small to large dragons. Come see.

Iconica exists as a platform for ideas, encouraging risks in art + design + performance + culinary considerations + the written/spoken word + and educational pursuits. Walking into this coffee + juice bar pulls you into a universe, suspending us all—for a moment—to the cares beyond this playground for the modern social animal.

Minim Juicery captures the simplicity Iconica chases. It is Raw, Refined. Minim is an archaic apothecary measurement meaning 1 drop. The juices and tonics created under this brand celebrate the produce, herbs, and superfoods in them—cold-pressed into 16oz re-useable glass bottles. 1 point for the environment. 5 points for the consumer (in US dollars). Not too bad for a bottle of the good stuff.



1 Amber Lane, Northampton 413.341.0258 iconicasocialclub.com

Wednesday-Sunday, 9 am–9 pm No Monday. No Tuesday. No.

Weekend brunch served Sat-Sun, 9 am–2 pm



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Amherst Community Band @

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June 22 - The Animal Kingdom

July 20 - The Moon and Stars

August 17 - Leonard Bernstein
Centennial Celebration

Kendrick Park

5:30 - 8:30 pm

July 19 - Mister G &

In the Nick of Time

July 26 - ReBelle & Shokazoba

August 2 - Colorway & Flathead
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August 9 - Carinae & Special
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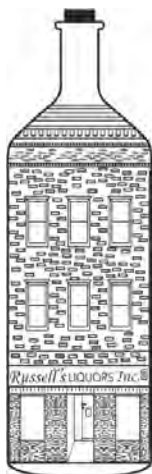
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- Overnight stay at Boston Park Plaza Hotel (donated by The Lord Jeffery Inn)

2



BERKSHIRES GETAWAY

- Overnight stay for 2 with breakfast at The Porches Inn
- Admission for 2 to MASS MoCA
- 2 tickets to any 2018 Williamstown Theatre Festival production
- 2 bike rentals from Village Bike Rentals

3



BATTLE REMIX

- Gift certificates to the following Battle stations: 30Boltwood, Amherst Coffee with Tart Baking Co., Bistro 63, Esselon Café, Galaxy, Homestead, Hope & Olive with Magpie Pizzeria, and Johnny's Tavern

4



LOCAL LOVE

- Overnight Stay for 2 at the Lord Jeffery Inn with breakfast and dinner
- 2 60-minute Float Sessions at Euphoria Float Spa
- Champagne & Shopping (\$50 gift cards to Hotel Northampton & Downtown Northampton)
- 2 full-weekend passes to the Green River Festival

5



OUTDOOR ADVENTURE

- Fife Brook raft trip for 2 on the Deerfield River with Berkshire East, 4-5 hours, includes lunch
- Casting Clinic for 2 with Berkshire Rivers Fly Fishing