



HITCHCOCK CENTER FOR THE ENVIRONMENT PRESENTS

BATTLE *of the* BOTANICALS



A benefit for education for a healthy planet

June 20, 2024
6–9 p.m.

at the POWERHOUSE
Amherst College

HITCHCOCKCENTER.ORG/BOTANICALS





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great cause.

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BATTLE *of the* BOTANICALS

EVENT SCHEDULE

6:00

Sample the culinary and cocktail creations of all competitors and enjoy a coffee and dessert.

Vote inside or on the tented patio for your favorite cocktail and appetizer.

Visit the raffle station to win amazing prizes, such as camping gear, fun getaways, entertainment—all of which benefit the Hitchcock Centers program!

7:40

Voting ends.

Top three cocktails announced and competition begins with celebrity judges State Representative Mindy Domb, Monte Belmonte, Kaliis Smith, and Jim Zaccara.

Judges deliberate.

A video tour of the Hitchcock Center and a word from Billy Spitzer, Hitchcock Center Executive Director.

Raffle prizes announced.

8:15

Judges reveal the appetizer award and the 2024 Battle of the Botanicals champion!

THANKS TO OUR SPIRIT SPONSORS

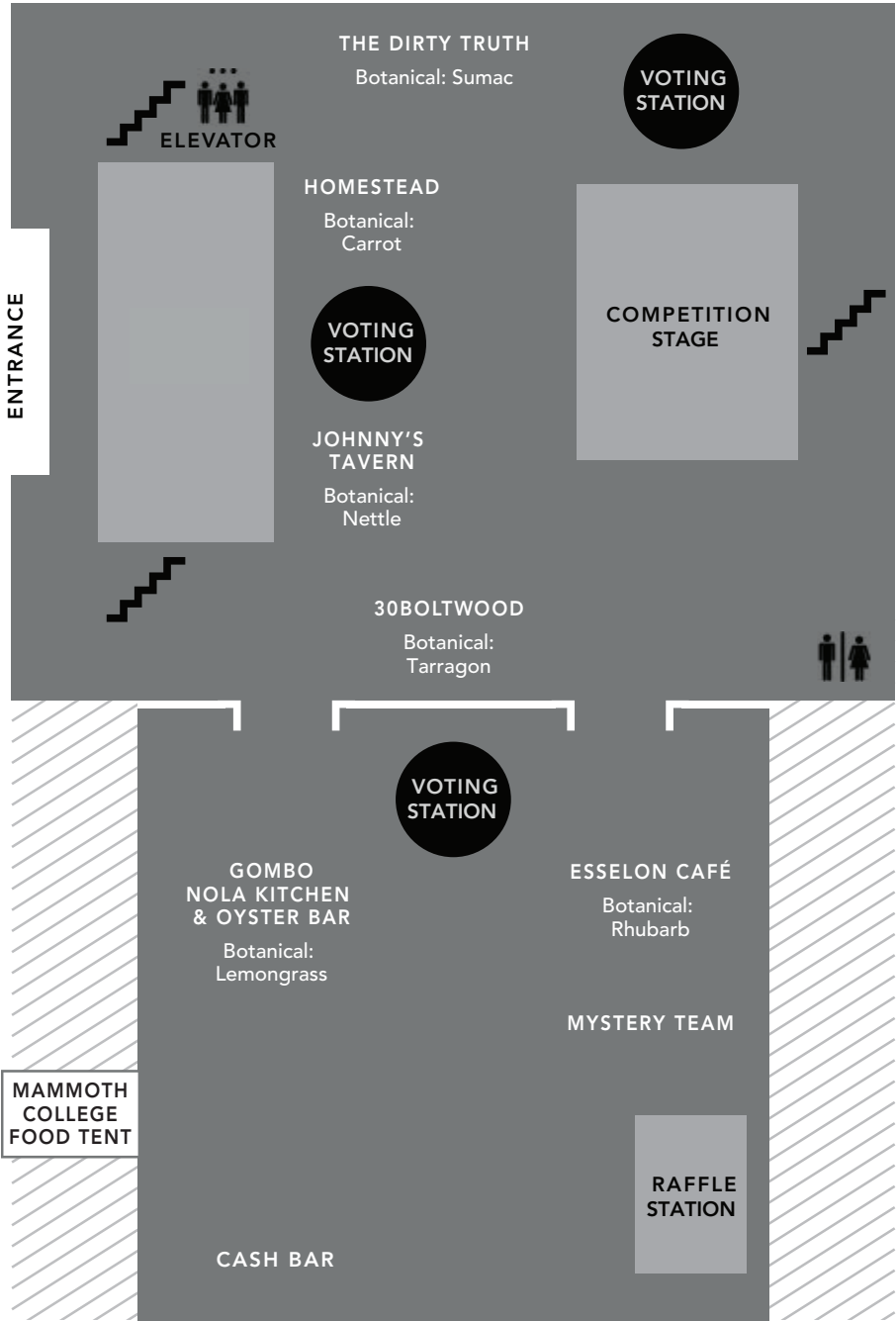
A photograph of a craft beer glass filled with a golden beer, topped with a slice of lemon and a sprig of basil. To the left is a bottle of Berkshire Mountain Distillers Bourbon Whiskey. The background is dark.

**Local Culture.
Distilled.**

BERKSHIRE MOUNTAIN DISTILLERS | SINCE 2007

Tastings Available Daily | Sheffield, MA

EVENT MAP



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www.pvsquared.coop

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PV Squared is proud to have been the solar partner for three **Living Building Challenge** projects, including right here, **at the Hitchcock Center!**

"Living Buildings" give more than they take, and we are so fortunate to be part of a community that values sustainability, collaboration, and thoughtful design and installation practices.

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Solar power is not just a smart financial investment in the future of your home or business, it is an important investment in the sustainability of our planet.

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WHY PV SQUARED SOLAR ?

PV Squared Solar is a worker-owned cooperative with over 23 years of solar energy expertise.

By design, we do things differently because we believe a better way is possible.

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Our clients and Design & Sales Consultants alike will tell you ***it's like a breath of fresh air*** to discuss your current and future energy needs and questions in a ***commission-free, zero-pressure dialogue.***

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**BY DESIGN, WE DO THINGS
DIFFERENTLY BECAUSE
WE BELIEVE A BETTER WAY
IS POSSIBLE.**

ABOUT THE HITCHCOCK CENTER

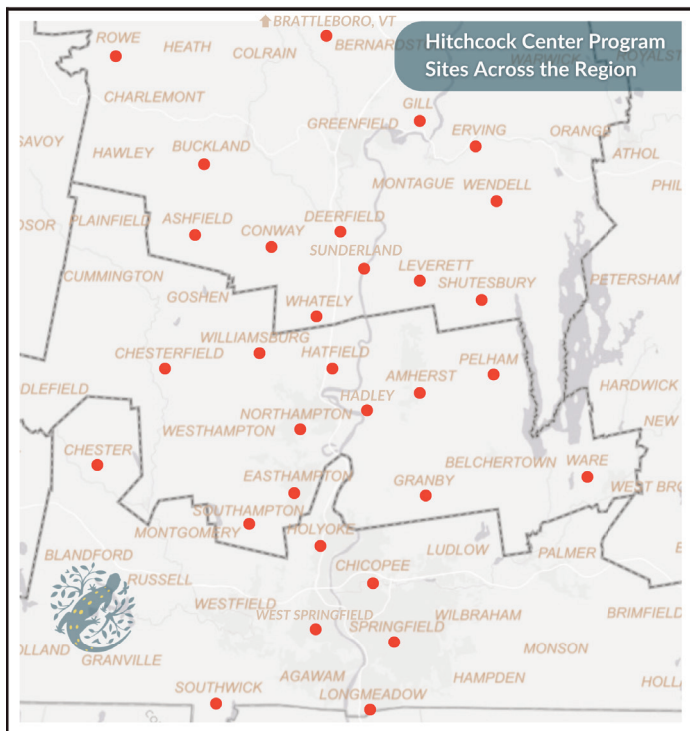
Did you know that the Hitchcock Center...

Provides educational programming in schools, libraries, and community organizations **throughout the Connecticut River Valley**, from Brattleboro, Vermont to Longmeadow; from Chester to Ware; and many places in between.

Is leading sustainable design and engineering challenges and providing professional development to teachers in every **3rd grade class in Springfield** over the course of three years.

Has a new adult engagement program called the “Climate Action Series” bringing partners and community members together to address critical community issues **at the intersection of climate change, sustainability, and environmental justice** through practical workshops, discussions, and deliberative forums.

Is a **regional, community resource center**, using its Living Building to teach, convene, model sustainability, and host people of all ages.



Has beautiful grounds, gardens, and walking trails that **connect children (and adults!) to nature and each other and inspires hopeful, creative problem-solving.**

MASTERS OF CEREMONIES/JUDGES

Monte Belmonte is host and executive producer of NEPM's The Fabulous 413. He was born and raised in Massachusetts and has been a radio host in western Massachusetts for the last 20 years—the last 17 of them as host of Mornings with Monte on The River 93.9/WRSI.

During his time as host of Mornings with Monte, he developed several local fundraising campaigns, including the annual pre-Thanksgiving “Monte’s March” for The Food Bank of Western Massachusetts.

Monte also serves as the volunteer president of the board of the nonprofit Shea Theater Arts Center in his hometown of Great Falls (Turners Falls), Massachusetts. He is married to Smith College Spanish lecturer Melissa Belmonte, and has three incredibly creative kids, Atticus, Enzo and Pax.

Kaliis Smith is a radio host and producer for NEPM's The Fabulous 413. She was most recently host and producer at The River 93.9/WRSI where she appeared on Mornings with Monte for the Nerdwatch segment and hosted weekday evenings.

A guitarist, she's in several local bands including Ex-Temper, The Brass, and Soul Magnets, and is the author of “Finger and Thumb.” “Sir Morien,” a children’s book co-written with New York Times bestselling author Holly Black, is due out in 2023. Kaliis is originally from Roxbury, and now lives in Springfield.





Mindy Domb was elected in November 2018 to represent the residents and communities of the 3rd Hampshire District, which included at that time the towns of Amherst, Pelham, and precincts 1 and 2A in Granby, in the Massachusetts House of Representatives. In 2020, as a result of redistricting, Pelham was removed from the 3rd Hampshire District. Mindy brings to the State House decades of experience as a community organizer, public health educator, nonprofit executive, trainer, program developer, advocate, and congressional aide.

She has developed innovative services through partnerships, community education, and community coalitions in Western Massachusetts and across the Commonwealth. We are thrilled to have Mindy as an amazing ally to the Hitchcock Center for the Environment's work and mission.

Jim Zaccara of Hope & Olive and Magpie Wood-fired Pizza in Greenfield is pleased to join us as judge rather than competitor this year. As bar manager Jim is 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. Up until recently he could be heard Thursday afternoons talking booze and goofing around with Joan Holliday at 93.9 The River on "Five O'Clocktails."



30BOLTWOOD

Botanical feature: Tarragon
Artemisia dracunculus

Eat: **Tarragon & Crab Pavlova**
Drink: **Tarragon with the Wind**
Spirit: **Berkshire Mountain Distillers**
Ethereal Gin

Chef Josean Jimenez

As a farm-to-table chef, Josean Jimenez is a passionate advocate for sustainable, locally sourced ingredients. His culinary philosophy is centered around the idea that food should not only taste good, but also be good for the environment and the people who consume it. Josean grew up in Western Massachusetts where he developed a deep appreciation for fresh, seasonal produce and the hard work that goes into growing it. After studying culinary arts in college, he focused his career on creating dishes that highlighted the best of local farms and producers. Today, Josean leads the culinary efforts of the Inn on Boltwood's own farm-to-table restaurant, 30Boltwood, in the heart of the Pioneer Valley, where he works closely with nearby farmers to source the freshest, most flavorful ingredients. His menu changes frequently to reflect the changing seasons, and he takes great pride in creating dishes that are both delicious and sustainable. To Josean, cooking is about more than just preparing food—it's a way of life that connects him to the land, the people around him, and the larger community of food lovers who share his passion. Whether he's creating a simple salad or a complex multi-course meal, he always puts the needs of his customers and the environment first, creating dishes that are both beautiful and delicious.

Bartender Deveron Owens

Born and raised in Western Massachusetts, Deveron Owens has worked in restaurants and specialty bakeries throughout Central and Western Massachusetts. Since joining the Inn on Boltwood, Deveron has been showcasing his talents in the 30Boltwood bar program. As a versatile individual with a passion for both mixology and pastry artistry, he has carved out a unique approach in the culinary world. With a background in professional pastry training, Deveron brings a meticulous attention to detail and a flair for creativity to the bar scene. With his skills as a pastry chef, Deveron has honed the craft of bartending, combining precision in cocktail making with a deep understanding of flavor profiles. From crafting intricate desserts to making innovative cocktails, Deveron's journey reflects a dedication to culinary excellence and a commitment to pushing the boundaries of taste and presentation.



30 Boltwood Avenue
Amherst
413-835-2011
30boltwood.com

Daily, 7am–10pm

Tarragon with the Wind

2 oz. tarragon-infused gin

1 oz. strawberry tarragon Oleo
Saccharum (see recipe below)

$\frac{3}{4}$ oz. lime juice

1 fresh strawberry

5 tarragon leaves

Muddle strawberry and fresh tarragon in shaker tin.

Add gin, strawberry tarragon syrup, lime, and shake with ice for 20 seconds.

Double strain into a chilled coupe glass.

Garnish with tarragon sprig and strawberry slice.

Oleo Saccharum

200 grams strawberries

200 grams sugar

6 sprigs tarragon, stems re-
moved

Slice strawberries, place in a clean container.

Add sugar, and tarragon. Mix, cover and place in refrigerator for 72 hours.

After 72 hours strain out solids, and reserve syrup. Cover and keep syrup in refrigerator.

Tarragon & Crab Pavlova

Tarragon Meringue, Jonah Crab Salad, Lime Emulsion, Tarragon Oil

Meringue: tarragon, water, sugar, egg whites

Jonah Crab Salad: crab meat, aioli, crème fraîche, lemon, chives

Lime Emulsion: lime juice, water, sugar, agar-agar, salt

Tarragon Oil: tarragon, parsley, oil

THE DIRTY TRUTH

Botanical feature: Sumac

Rhus coriaria

Eat: **Cracker with Cheese Appetizer**

Drink: **Four Seasons**

Spirit: **Paquera Mezcal**



Chef Jake Sobol

Jake Sobol grew up eating "Fruity Pebbles" for breakfast, bagels and strawberry cream cheese for dinner, and "Chip Chick" (chicken tenders with crushed Lay's chips for breading) for dinner. Thankfully (for his mother's sake and his own) he grew out of this, along with his childhood obesity, and learned to be excited by all sorts of foods as a teenager. Jake was a barista throughout high school and college until the brunch restaurant where he was working had an open line cook position. Bored of working with three

ingredients (coffee, water, milk) he took the position and made the switch from FOH to BOH. He took a prep position at the Dirty Truth for a year before moving to Savannah, Georgia, where he worked at dinner restaurant Cotton & Rye and The Grey's lunch counter offshoot, The Grey Market. After a few years in the South he moved back to Western Massachusetts, curating the Dirty Truth's switch from "Bar with Bar Grub" to "Restaurant/Bar" along with new owner Kyle Anderson. The restaurant now serves straight-forward seasonal cuisine with inspiration from Southern cooking methods. Jake and the Dirty Truth kitchen pride themselves on collective input, individual growth from within, pay equity and all that good stuff that old school restaurant culture loves to stomp.



29 Main Street

Northampton

413-585-5999

dirtytruthbeerhall.com

Bartender Kyle Anderson

Kyle was always surrounded by good food and beverage growing up, whether it was his grandma’s sauerkraut or trips to Chinatown in Boston. After studying industrial design, he applied his learnings to the culinary and beverage world in Western Massachusetts. While volunteering at the Tuesday market, he developed a network of farmers and producers that gave him access to high quality ingredients for his barter system dinner parties. Working in restaurant kitchens for over a decade further provided him a foundation of ingredient knowledge, food preparation, and eventually food pairing. After years of beer, wine and spirits education, Kyle began directing the beverage program at The Dirty Truth. While upholding the prestige of a world-class beer bar, he saw the opportunity to elevate the wine program and celebrate small, minimal intervention producers as well as usher in a distinguished spirits and cocktail program to complement the kitchen. The bar and kitchen now work in tandem to highlight seasonal and farm-driven ingredients. Kyle is always looking for inspiration from his travels, design, music, visual art and just biking around.



Four Seasons

- Paquera mezcal
- Sumac-infused dry vermouth
- Pommeau
- Pine liqueur
- Parsnip-infused rum

Cracker with Cheese Appetizer

- Rice cracker
- Herbed farmer’s cheese
- Sumac pearls
- Dehydrated parsnip

ESSELON CAFÉ

Botanical feature: Rhubarb
Rheum rhabarbarum

Eat: **Rhubarb and Blueberry Tarte Tatin**
Drink: **Coffee**



Chef Dennis Lupien
Northfield father of eight, Dennis has been cooking professionally for 19 years —11 of those years in the Valley.



Bartender Leah Martin
Leah grew up cooking and baking with her family. When she was hired at Esselon, Chef Dennis taught her everything. She has worked for Esselon Café for seven years.

Rhubarb and Blueberry Tarte Tatin
with Madagascar Vanilla Bean, Bourbon Caramel and Crème Fraîche

Pastry Dough	Caramel Sauce	Filling
Flour	Sugar	Rhubarb and blueberries.
Butter	Vanilla bean	Top with crème fraîche.
Salt	Bourbon	
Ice water	Butter	



99 Russell Street
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413-585-1515
esselon.com

Monday, 7am–5pm
Tuesday–Friday, 7am–9pm
Saturday, 8am–9pm
Sunday, 8am–5pm

GOMBO NOLA KITCHEN & OYSTER BAR

Botanical feature: Lemongrass

Cymbopogon citratus

Eat: **Blackened Shrimp
Spring Rolls**

Drink: **Unorthodox
Behavior**

Spirit: **BMD Ragged
Mountain Rum**



Chef John Piskor

Owner and chef of Gombo Oyster Bar bringing 20 plus years of experience to your table.

Bartender Nyah Forth

Manager and bartender at Gombo Oyster Bar with a love for all things botanical. I was raised surrounded by homegrown fruits, vegetables, herbs and flowers which later cultivated a sense of curiosity and appreciation for how these can be used to make the world of mixology exciting and full of possibility.

Blackened Shrimp Spring Rolls

Blackened shrimp

Rice paper

Rice noodles

Ginger

Thai basil

Lemongrass

Carrot

Lettuce

Chili pepper

Cilantro

Soy sauce

Fish sauce

Cocktail

Rum

Tiki bitters

Lychee liqueur

Lemongrass

Ginger

Green papaya

Thai basil

Coconut water

Mint

Lime juice

GOMBO

Nola Cajun Kitchen & Oyster Bar

159 Main Street

Northampton

413-341-3533

gombo-oyster.com

HOMESTEAD

Botanical feature: Carrot

Daucus carota

Eat: **Roasted Carrots**
Drink: **"Bugs' Breakfast"**
Spirit: **Paquera Mezcal**



Chef Jeremy Werther

Jeremy Werther is the chef/owner of Homestead in Northampton, Massachusetts. Originally from just outside of Boston, Jeremy has been involved in kitchens and restaurants for the past 18 years in one capacity or another. A graduate of the University of Massachusetts Isenberg School of Management, Jeremy's study and focus on his hospitality management major offered him a unique view of the restaurant industry with the combination of work experience and "traditional" educational views. Jeremy has been in kitchen management or restaurant ownership since 2012 as a sous chef, executive sous chef, executive chef, assistance general manager, ownership partner, and now full owner of Homestead, which he opened in 2017.



Bartender Cody Austin

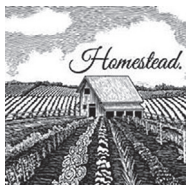
Cody Austin here, I hail from Plainfield, Massachusetts ... Hillfolk some may call us but we are a proud few. Been working in bars and kitchens at some capacity for about 20 years. Been tending bar at Homestead since its conception almost seven years ago and gained much knowledge of such drinkcraft. Off the bar one may find me dropping some dancy bass, slaying dragons in a HEMA longsword tournament or curious about the salamanders under an old log. If you're out in the wild and spot me, feel free to send an ice cold hazy IPA my way! Cheers!

"Bugs' Breakfast"

Mezcal
Carrot juice
Oats and coffee
Urfa pepper
Bitters

Roasted Carrots

Carrots	Feta
Mezcal	Herbs
Urfa pepper vinaigrette	Coffee granola



7 Strong Avenue
Northampton
413-586-0502
eathomestead.com

Tuesday–Wednesday and
Sunday: Bar at 4:30pm
Dinner 5pm–9:30pm
Thursday–Saturday:
Bar at 4:30pm,
Dinner 5pm–10:00pm

JOHNNY'S TAVERN

Botanical feature: Nettle
Urtica dioica

Eat: **Nettle Goat Twist Pastry**
Drink: **The Prancing Pony**
Spirit: **Berkshire Mountain Distillers
Ethereal Gin**

Chef Eli Kozukhin

Eli has had the pleasure of serving the Pioneer Valley quality meals for over the past decade. Born in Russia, he uses a combination of old world knowledge and new world interests to bring fresh and exciting ideas to the local dining scene. Quality meats, seafoods and fresh vegetables are always at the forefront of every dish, with interesting twists brought on from unique herbs or foragables. He takes great pride in trying to bring new flavours to everyone's plates. Eli has been working at Johnny's Tavern in the heart of Amherst since 2012, became chef de cuisine in 2021, and has had a wonderful time getting to know and serve the constantly changing and growing community in the area.



Bartender Rachel Foti Kozukhin

Rachel has been serving up beverages in a friendly atmosphere at Johnny's Tavern since 2014. Always excited to tinker with spirits, she uses her several years of herbalism training at Blazing Star Herbal School to her advantage

to think up interesting twists for classic as well as not-so-classic cocktails. A Massachusetts native, she has found that Western Massachusetts is one of the most vibrant and interesting places in all the state, and is lucky enough to be able to work doing what she loves in such a wonderful community. Rachel uses the unique flavours of herbs to help get people interested in the many wonders and uses of botanicals, as well as to accompany your surely delicious meal at the Tavern.

The Prancing Pony

Ethereal Gin
Nettle simple syrup
Lemon juice
Bauchant
Blackstrap bitters

Nettle Goat Twist Pastry

Nettles	Garlic
Goat cheese	Lemon
Puff pastry	Honey
Almonds	Salt
Cheddar	Pepper
Extra virgin olive oil	Chili flake

JOHNNY'S JT TAVERN

30 Boltwood Walk	Sunday–Thursday,
Amherst	11:30am–10pm
413-230-3818	Friday–Saturday,
johnnystavernamherst.com	11:30am–11pm

MEET THE BOTANICALS

All of these botanicals grow in the Hitchcock Center Garden

Carrot (*Daucus carota*):

Carrots, with their characteristic sweetness and crisp texture, are a kitchen staple. Whether enjoyed raw or cooked into stews, carrots bring color and nutrition to any meal. These root vegetables are a fantastic source of fiber, vitamins, and carotenoids, which support eye health.



Chamomile (*Chamaemelum nobile*):

A beloved calming flower, Chamomile has daisy-like white flowers and is part of the Aster family. It is now flowering in the Hitchcock gardens. Dried flowers are commonly used in hair and skincare and in perfumes, as well as to flavor foods. You have probably had it in sleepytime tea or to calm a stomach, it is also used in aromatherapy due to this ability to reduce stress and promote sleep.



Elderflower (*Sambucus canadensis*):

Elderflowers are revered cross culturally and have lots of folklore associated with them. The creamy white flowers are blooming now and will become the elderberries that have long been used in herbal medicine to treat cold and flu, and strengthen immunity. These shrubs grow wildly with abundance, especially at Hitchcock. Notice their opposite composite leaves and white umbel flowers. Elderflowers are beloved as a delicate floral cordial such as St. Germain.



Lemongrass (*Cymbopogon citratus*):

Native to Southeast Asia, lemongrass has historically been utilized for its culinary and medicinal properties. The plant has a mild citrus flavor with a hint of ginger—this complexity lends itself to an array of cooked dishes. As an essential oil, the pleasant aroma can freshen any space, while the bright, soothing flavor makes it a great choice for tea. Lemongrass also contains multiple anti-inflammatory and antioxidant properties.



MEET THE BOTANICALS

All of these botanicals grow in the Hitchcock Center Garden

Nettles (*Urtica dioica*):

At home in temperate climates, nettles can be found growing in your own backyard. Nettles are known for their stinging leaves, which can be cooked to produce a gentle, earthy (non-stinging) flavor that is often used to make teas. The herb is rich in vitamins, minerals, and antioxidants and lauded for its immune-boosting properties. There is a lot to enjoy beyond its prickly exterior!



Rhubarb (*Rheum rhabarbarum*):

This vibrant vegetable is recognized for its pink stalks, which have a distinctive tartness. Rhubarb is often sweetened with sugar and baked into pies, tossed into salads, or puréed into soup. As a rich source of fiber, calcium, and vitamin K, rhubarb aids digestion and promotes bone health.



Sumac (*Rhus coriaria*):

The sumac shrub produces deep crimson berries, which are dried and ground to create the versatile spice, sumac. Popular in Middle Eastern cuisine, sumac has a sharp tang with a hint of sweetness, bringing a slightly fruity zest to a variety of dishes. Sumac has numerous health benefits, from acting as an anti-inflammatory to boosting immunity.



Tarragon (*Artemis dracunculus*):

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.





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and Catering for their support of Battle of the Botanicals.**

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The Hitchcock Center

RAFFLE PACKAGES

TICKETS: 1 for \$5, **or** 10 for \$20, **or** 50 for \$50

1

A Night on the Town 🌙

- Tickets to the Amherst Community Theater's opening night
- Includes dinner at 30Boltwood

2

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- Dinner for two at 30Boltwood

3

Outdoor Fun Package ✂️

- Eastern Mountain Sports Kayak and Camping Gear rental
- Patagonia merch (Hats, fanny pack, tote and backpack!)

4

Tree to Table 🌳🍴

- Local handmade White Ash table from a tree grown right here in Amherst. Crafted by Bob Saul and finished by woodworker Jordan Hayslip

5

A Night by the Sea 🌊

- An overnight stay at the *Inn by the Sea* in Cape Elizabeth, Maine

6

Volkswagen Package 🚗

- \$200 Gift Card to TommyCar Auto Group in Northampton
- VW car bag from TommyCar Auto Group

PUT YOUR TICKETS IN THE BOX OF THE
RAFFLE PRIZES OF YOUR CHOICE!



PROCEEDS SUPPORT HITCHCOCK'S ENVIRONMENTAL JUSTICE PROGRAMS



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