

Menu: Storyteller's Supper

Monday July 17, 7:00 PM, Rising Creek Bakery, Mt. Morris, PA

Chef Mike Costello and Amy Dawson of Lost Creek Farm

Dinner benefits Appalachian Food Summit

Meat and pickles while the Good Lord's watchin'

Harrison County-style longaniza sausage, roasted pepper and black walnut romesco, hot pickled garlic || Shaved venison sauerbrauten, sassafras mustard, garden kraut || Lebanese lamb kibbee, cultured cream, pickled turnips || Grandma's communion wafers

Creamed corn, sour corn, blue corn

Summer sweet corn chowder || fried sour corn || Heirloom Clarage Blue cornbread crouton || baby nasturtium and its flowers

Tomatoes on tomatoes on tomatoes, with bread

A fresh-from-the-garden platter of sliced heirloom tomatoes || chilled Duke's mayonnaise || JQ Dickinson salt || salad of marinated cherry tomatoes, pickled onions and sprouted collards || sauced tomatoes with salt rising bread, from the recipes of Betty Williams

Hot Competition at the Middle Run Picnic: Half Runners Five Ways

Fresh 'n blistered with onions || chicken casserole style || Betty's dilly beans || canned with pork and ramps || leather britches || Heirloom bloody butcher cornbread with hickory bark sorghum butter

Memories from The Last Forest

cream poached salted trout filet || wilted nettles || pickled milkweed buds || spruce needle butter || crispy trout cracklins || salt rising toast

Sour pie and sweet peaches, from the recipes of Cary Blake

Old fashioned vinegar pie || WV peach ice cream || wild blackberry and basil syrup || candied wild carrot flower