

West River Center

## Grazing on Maryland

Camp Scholarship Fundraiser Dinner

April 16, 4:00pm – 7:00pm

\$75 per ticket

Join us for a casual evening at West River Center. We will be raising funds for scholarships for the summer camp. We want to include all children, so they can grow in love of God, self, neighbor and nature.

To do this, we will celebrate the gifts that we sometimes take for granted: the Farmers, the Watermen and the Artisans that make Maryland great! This leads to the question: why is Maryland great? I think it's because of the way we produce, and the hard work, love and time that goes in the finished product. I hope you will come to the cross pollination of producers and products for a good cause and good food!

Tickets are on sale now at: <https://www.eventbrite.com/e/grazing-on-maryland-fundraiser-dinner-tickets-570925372157>

**St. Michael's Oyster Company**, 404-294-9739, [smoyster.mypixieset.com](http://smoyster.mypixieset.com), Talbot County, Maryland, Founder Isaac Wilding, Shucking farm raised Oysters. They will give Oyster Tours! SMOC founder, Isaac Wilding, had dreams of a cleaner Chesapeake. That combined with his love for a great tasting oyster led to the founding of the SMOC, in 2017. Before starting SMOC Isaac worked at other oyster farms and is always striving to create the best tasting oyster. Isaac runs the business with his wife Jasmine and their children.

**Liberty Delight Farms and Market**, 410-833-1796, [libertydelightfarms.com](http://libertydelightfarms.com). Reisterstown, Maryland. Shane and Lauren will be raising a Berkshire pig that will be roasted for the event. Antibiotic, stimulant and hormone free! Shane Hughes and wife Lauren are farmer and owners of Liberty Delight Farms. Liberty Delight Farms is a family-owned and operated all-natural meat producer in Reisterstown, Md. Their excellence in animal husbandry, complimented with traditional hard-working values and ethics, ensures you the finest quality. Today more than ever the source of food matters.

**Kinohi Poultry** 443-768-6787 [kinohipoultry.com](http://kinohipoultry.com), Greensboro, Caroline County, Maryland. Shane and his Ohana (family) are raising chickens to grill for the event. All farm raised meat has its place, heritage and production, what matters is the amount of Aloha that goes into the product. Aloha is a very special Hawaiian word. It has many meanings, but broken down it is, Alo - presence, and Ha - breath. Or the breath of life, at Kinohi Poultry, they strive to farm and raise meat with Aloha foremost in mind.

**Baywater Farms**, 443-783-1167, [Baywaterfarms.com](http://Baywaterfarms.com), Salisbury, Wicomico. Maryland, Heather is growing radishes, beets, and carrots for the salad bar for the event. Baywater Farms is here today thanks to the passion, care, and responsible farming techniques of their ancestors who sowed seeds on the same land six generations ago. They respect the legacy of their great-grandparents and only use farming techniques that are ethical and sustainable, so that the farm can feed another six generations of Maryland residents. They sow seeds by hand, tend to their crops each day, and harvest them at the peak of perfection

**Our Greek Market**, [ourgreekmarket.com](http://ourgreekmarket.com), Easton, Talbot County. Md.

Peter Paris put together marinated Kalamata olives, green olives, Kalamata olive oil and white balsamic vinegar for the salad bar and for roasting vegetables. Our Greek Market is a family-owned business importing Greek and Mediterranean gourmet items. The variety of olive oil, cheese, olives, vinegar and other Greek delicacies they carry are authentic, premium and of the highest quality - only available in our area through Our Greek Market.

**Floating Lotus Farm**, 240-925-7542, [Floatinglotusfarmstead.com](http://Floatinglotusfarmstead.com), Lothian, Anne Arundel County. Maryland. Floating Lotus Farmstead is a small-scale, first-generation farm. They produce a wide variety of nutrient dense vegetables and herbs using chemical free, regenerative "bio mimic" practices that are sustainable for the farm and environment. Their focus is on healthy soil. They promote soil health by not disturbing the earth, and by keeping the soil covered (by way of plants and layers of compost). Their goal is to continue to grow with their customers in order to create a more efficient avenue to get the "farm to table" experience.

**Garden Herbal Blends**, 301-818-4160, [gardenbased.com](http://gardenbased.com), Rockville, Montgomery County, Maryland. Dominique and his wife Susan will be providing hot tea and iced tea for the event! Garden Herbal Blends is a wellness company that empowers people to own their wellness. They provide unique organic herbal blends that unlock positive feeling, allowing people to thrive and live their best lives.

**D.E.M. Pies**, 303-335-7509, [lovedempies.com](http://lovedempies.com) Upper Marlboro, Prince George's County, Maryland Erika and the family will be supplying assorted tart-sized pies for the event. Throughout the years Erika's mother taught her to make the traditional pie, and over the past years, she and her husband have tweaked the recipe, modified the ingredients to individual needs, perfected the process to create a pie

for you to enjoy. So D.E.M - Dealine Jones, Erika and Melvin Rice have made their pies with love to share with you.

**Rise Up Coffee**, 877-474-7387, [Riseupcoffee.com](http://Riseupcoffee.com), Easton, Talbot County, Maryland. Sarah will share her Organic Maryland Blend with our event! The farmer who grew this coffee should receive the glory. Rise Up Coffee is among the fortunate who get to roast their beautiful coffees and share them with you. By staying committed to the time-honored craft of artisanal coffee roasting, they strive to make the farmers proud. Grown by Friends, roasted by friends, enjoyed by friends!

**Pekara Bakery**, 443-873-7190, [Pekarabakery.us](http://Pekarabakery.us), Baltimore, Maryland. Peggy the Pastry Chef will provide us with Somun, Baguettes and Eclairs! The name “Pekara” originates from a Serbian word for a bakery – pekara. In this age of instant gratification, the art of bread making is almost forgotten. Pekara prides itself on all handmade products using the finest ingredients without any preservatives or additives. They offer European style pastries that are made using traditional recipes from France, Italy, Germany, Belgium, and Serbia. Additionally, they have a variety of baked goods that originated from the regions of former Yugoslavia (Bosnia, Croatia, Macedonia) as well as former Russian republics. For sweets lovers, we offer a collection of indulgent homemade cakes and cookies that are irresistible. They believe in sustainable living and strive to manage the entire bakery’s production with minimum waste and carbon footprint.

**The Bay Mushroom Company**, [thebaymushrooms.com](http://thebaymushrooms.com), Cambridge, Dorchester County, Maryland Jose will be supplying us with mushrooms for the salad bar! Jose and his wife Bianca have been involved in agriculture since 1996. After finishing their master's degrees, they moved to Maryland and started growing mushrooms and vegetables for themselves and their friends. After many years of hard work, they are proud to offer high quality, unique products directly to their community. From the heart of the eastern shore of Maryland, their hope you enjoy their work as much as they enjoy bringing it to you.

**Chesapeake’s Bounty**, 443-646-5700 [chesapeake’sbounty.com](http://chesapeake’sbounty.com) Veronica is supplying us with the first Maryland Crabs of the season, for Maryland Crab Soup! Chesapeake’s Bounty believes in the health and economic benefits of local food, supporting local farmers, watermen, and other producers and paying fair-market prices (or better) for their products. Their goal is to find new and innovative ways of connecting local food producers with steady markets, while considering the ecological consequences of

food production. For this reason, all their products are grown, caught, or processed in the Chesapeake Bay region, with no exceptions.

Singer Guitarist, **Kevin Lee** will be performing for us!

Kevin Lee 303-325-2764