

**PRESS RELEASE**

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**2014 HARVEST KITCHEN DEMOS AT COUNTY FAIR**

Rhinebeck, NY.... Some of the areas top chefs, culinary masters, cookbook authors and even a wine purveyor will be sharing their expertise at the 2014 Dutchess County Fair Harvest Kitchen Demonstrations. The cooking demos (and tastings) are held in Building E each day of the Fair and they are organized by chef extraordinaire and Harvest Kitchen host, Jack Ford. The Dutchess County Fair opens for its six-day run on August 19.

Adams' Fairacre Farms Kingston Seafood Manager, Joe Longendyke has shared a preview recipe of his "Marinated Lobster and Shrimp Salad". This dish is perfect for a hot summer day and consists of the following: 1 lb of cooked lobster meat, 1 lb of cooked shrimp (tail off), 1 lb of cheese tortellini, 1 cup of grated Parmesan cheese, ¼ cup chopped parsley, ¼ cup chopped basil, 1 jar of roasted red pepper (sliced), 1 can of artichokes (quartered), 1 can of olives (sliced), 1 large jar of sweet balsamic salad dressing and 1 container of small mozzarella balls. Proceed by boiling the tortellini until al dente and then chilling. Then in a large bowl take all the remaining ingredients and mix well. Chill for an hour and serve. Joe will be demonstrating his 'Marinated Lobster and Shrimp Salad' on Thursday (8/21) at 3:30pm.

All other demonstrations start at 11am each day of the fair. Seating is limited so plan on coming a little early to each show. First up for Tuesday's 11am demo is Jennifer Brizzi, a local food writer and educator. At 1:30pm Debbie Decker from Poughkeepsie's Adams Fairacre

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Farms cheese shop is scheduled. At 3:30pm, Jennifer Brizzi returns and at 6pm, Charles Derbyshire from Old Mills Wine and Spirits will present a Wine Seminar.

Wednesday's line up starts with Anne Scibienski, owner and baker at the Blue Ribbon Hearth. A King 'Arthur Raffle will be held during this session. At 1:30pm Bobby and Valerie Gropper from My Brother Bobby's Salsa are demonstrating and at 3:30pm, Dan Budd owner of Taste Budd's Cafe and Concessions appears. The 2014 "Dutchess County's Best Cheesecake" contest is held at 6pm. At 6:30pm Charles Derbyshire returns for the closing Wine Seminar..

Mimi Fix from the Hudson Valley Baking Society starts the Thursday Demos at 11am, The King Arthurs Flour Raffle is also included in this session. At 1:30pm Mike Paesano and Phil Jacovino from Kingston's Adams Fairacre Farms present "An Italian Sunday Dinner" and the previous mentioned Joe Longendyke will appear at 3:30pm. The Thursday sessions conclude with Charles Derbyshires's Wine Seminar at 6pm.

Friday starts off with Rachel Robinson and Tanya Lopez, two registered Dieticians from Shop Rite in Kingston. They make a repeat appearance at 3:30pm and Charles Derbyshire closes out the day with another Wine Seminar at 6pm.

A Cabot and Mc Cadam Cheese sampling starts the day on Saturday at 11am . At noon the "Dutchess County Emergency Services Cook-off" commences with the Dutchess County Sheriff's Department versus the Rhinebeck Fire Department. This event promises to be an exciting and crowd drawing affair. Sean Lacy from the Newburgh Adams Fairacre Farms Meat

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Department will be on at 3:30pm and Charles Derbyshire will host a Wine Tasting at 6pm

Jack Ford, the Harvest Kitchen Host appears on closing day, Sunday (8/24) with an inspired “Local Ingredients, Asian Flavor” lesson. At 1:30pm, Gloria and Bruce Franconi from Party Creations will hold a Beer Brewing Seminar. Author, nutrition and cooking educator, Holly Shelowitz appears at 3:30pm and concludes the 2014 Harvest Kitchen Schedule with a repeat appearance at 6pm.

The Dutchess County Fair hours are 10am to 10pm from August 19 through the 24<sup>th</sup>. All Harvest Kitchen Demonstration are included in the price of admission to the fair.