FARM AND SEA TO TABLE AND PAGE AWARD: New England
HOSTS: Dames Nancy Matheson Burns, Dole & Bailey Distributors; Liz Mulholland, Valley View Farm; Amanda Parks, New England Fishmongers; Cait Regan, Edible New Hampshire; Abigail Carroll, Nonesuch Oyster Farm; Christine Burns Rudalevige, food writer; Lisa Webster, Northstar Sheep Farm; and Kari Underly, master butcher.
TIME FRAME: TBD June through September 2019

Join this group of amazing Dames on a whirlwind, weeklong tour through the New England Food System — a dazzling exploration of the area’s unique food landscape between Boston, Massachusetts and Portland, Maine.

Begin with Dame Nancy, owner of Dole & Bailey, the longest running regional food hub in New England. They’ll begin in Boston’s Faneuil Hall for an historic view of Northeastern food hubs, progressing to Dole & Bailey’s current headquarters for an afternoon program on sourcing products with added value for customers. Dine with Nancy and spend the night at her small farm north of Boston.

The next day, the winner will go to Dame Liz’s historic Valley View Farm for a morning of cheesemaking, ending the day in Elliot, Maine, visiting fishing piers, meeting fisherman and fishing overnight with Dame Amanda, founder of the New England Fishmongers.

Next, Dame Cait will collect the winner from the docks for a shower and a nap, and tour several local farms and foraging opportunities to talk about the delicate balance of supply and demand of local vegetables in a regional market. Dame Christine will take the winner from Kittery, Maine to Portland, stopping at Rabelais culinary bookstore in Biddeford to meet Don Lindgren, one of the world’s foremost experts on American culinary texts. The winner will then tour Dame Abigail’s Nonesuch Oyster Farm to learn about the growing role of sustainable aquaculture in the region. The winner will dine in Brunswick at Christine’s home along with Dames Pat and Ali to discuss how to find local food stories that have a more global reach.

The winner will spend the last two days with Dame Lisa at her Northstar Sheep Farm in Windham, learning of the farm’s history, its processes, business model and connections with local abattoirs and chefs, dining with Lisa and spending the night at the farm. The final morning on the farm will

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consist of hands-on, whole animal breakdown training with Dame Kari. Christine will collect the winner for an afternoon tour of the regional food hotspots throughout the city of Portland and dine with a group of Maine food writers. The winner can hop on the hourly bus to Logan Airport, or stay an additional night at Christine’s and take the morning bus from Brunswick to Logan Airport. *This award is particularly well suited for a woman who is passionate about food systems, the art and appreciation of food, and how it connects with agriculture, fisheries and the environment.*