



LAND OF PLENTY

WHEN THE *farmers at Stone Barns* IN NEW YORK GATHERED FAMILY AND FRIENDS FOR A POTLUCK THANKSGIVING DINNER, THEY *celebrated* THE LIVESTOCK AND THE PRODUCE THEY HAD *nurtured*—AND, JUST AS IMPORTANT, *their community*.

PHOTOGRAPHS BY *Marcus Nilsson* | TEXT BY *Douglas Brenner*

FARM FRESH
Inside a namesake stone barn at the sustainable farm and education complex, aromas of just-harvested produce and roast turkey mix with the lingering scents of herbs that are hung to dry. *Opposite, clockwise from lower left* Livestock manager Craig Haney with his heritage Bourbon Red turkeys, which gobble grass and roost in trees. Haney's wife, Gabrielle Langholtz, balances their daughter, Bess, and her honey pie. Turkey and all the trimmings. Stone Barns' flower and herb grower Shannon Algieri cuts back raspberry canes. Tender greens thrive all year in the minimally heated half-acre greenhouse. Farm manager Jack Algieri picks cold-weather kale and broccoli. Seedlings of Chinese cabbages are used as micro salad greens.



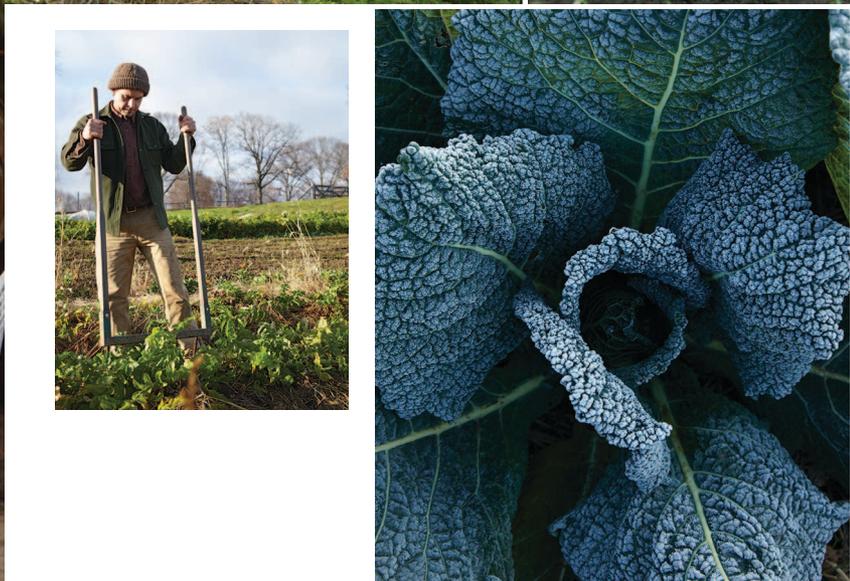


STARTING STRONG
 On this cool fall day, a nip of Tuthilltown's Hudson Baby bourbon whiskey, distilled near Stone Barns from New York corn, makes a warming accompaniment to the aromatic appetizers: Tuscan kale crisps, served in paper cones, along with Nova Scotia oysters with an apple-ginger mignonette. *Opposite, clockwise from top left* Fabric-covered hoops protect vegetables against frigid weather, ensuring a steady supply for Blue Hill, other restaurant clients, and Stone Barns' farmers' market. Fennel in the raw. The bulb is roasted to create a warm, rich fennel-and-Parmesan dip. This Savoy cabbage will be harvested in December. Jack Algieri loosens soil with a broad fork before digging parsnips.

The Bourbon in this bottle is the first legals to be produced in the New York's Hudson Valley. Made from 100% New York corn, distilled and aged in a three color and the Baby Bourbon owes its rich color and unique small barrel aging process employed. These are very warm spirit, suitable for any occasion. We are very happy to share it with you. Hudson Baby is the first bourbon distilled in New York. Tuthilltown Gristmill, a National Historic Landmark.

Year 09 Batch 14
www.tuthilltown.com





STARTERS

- WARM FENNEL-AND-PARMESAN DIP with TOASTS
- kale crisps with sea salt and lemon*
- CHILLED OYSTERS with APPLE-GINGER MIGNONETTE

THE EARS OF CORN strung along the barn rafters were not a decorative effect—the kernels needed to dry before being ground into cornmeal—but their natural beauty suited this Thanksgiving dinner to a T. So did the wooden trays of seeds stashed under the rugged table that served as a sideboard. So did the bourbon whiskey, distilled nearby from regional grain, that took the chill off a crisp afternoon. So did the grace: “Thank you, Earth.” And so did the gorgeous pair of roast turkeys ushered in to applause like honored guests—which, in a way, they were. At Stone Barns Center for Food & Agriculture, a sustainable farm and education complex located in Pocantico Hills, New York, where this feast unfolded over the course of a brisk autumn day, everything animal and vegetable is grown on site and commands loving respect.

The attendees, all locals as well, included Craig Haney, the livestock manager at Stone Barns; his wife, Gabrielle Langholtz, editor of *Edible Brooklyn* and *Edible Manhattan* magazines; Jack Algieri, the farm’s manager; and his wife, Shannon, the flower and herb manager. They gathered family, friends, and colleagues for potluck favorites—homier fare than the star-chef cuisine of Blue Hill at Stone Barns, the acclaimed on-site restaurant, but just as vibrantly flavorful, thanks to ingredients harvested from the farm’s 60-plus acres of pasture and woods.

The two turkeys that the farmers prepare every Thanksgiving—Broad Breasted White and Bourbon Red, representing Haney’s two turkey flocks—are a celebration of the continual rotation of livestock and crops that supports the farm’s abundant diversity (more than 200 varieties of fruits and vegetables, and seven kinds of animals), the fertility of its soil,



and its stewards' humane treatment of everything under their care.

Broad Breasted White is the standard turkey of America's poultry industry, typically confined indoors throughout its grain-fed existence, and processed to reliable uniformity for consumption on most Thanksgiving tables. "We raise ours real differently," Haney says. "They're on pasture, they eat a lot of grass, and they get to roost at night." The result: juicy, delicious meat that holds its own.

The darker, richer flesh of Bourbon Red, a rare heritage breed dating to the 19th century, is reminiscent of wild turkey. So are this fowl's high jinks. "The Reds keep me on my toes," Haney says. "They fly into 40-foot trees to roost. Sometimes they sneak past the electric fence." During the weeks before Thanksgiving, he and Langholtz have occasionally camped out to guard the birds against roving coyotes.

The talk around the long table led to stories about the vegetables and how much the Algiers' children love them. The little boys spend time

at the farm maneuvering kid-size garden tools and a toy dump truck, and "grazing," as their mother puts it. "They'll get down on their hands and knees in the garden or the greenhouse, pretend to be rabbits, and nibble their way through rows of spinach or kale."

Sara Hanna, manager of the Stone Barns' education programs, which have reached more than 37,000 kids, says the hands-in-the-dirt experience has a powerful effect on children. "We tell kids, 'You're here to help us dig for potatoes, move the sheep. Actually doing work, and sometimes tasting what we grow, makes them feel invested in this place.'"

To end the meal, Langholtz dished out honey pie, her signature dessert. She concocted the recipe as a punning valentine to her husband, and it acknowledges Haney's other great love: the farm. "The crust uses lard from Craig's pigs," Langholtz says. "There are eggs from his hens in the custard filling, plus a cup of honey from his bees." Every slice pays tribute to memories growing on both sides of the barn door.

MAIN COURSE & SIDE DISHES

ROASTED BOURBON RED and
BROAD BREASTED WHITE TURKEYS

Calvados gravy

CORN BREAD, BACON, LEEK, and PECAN STUFFING

cranberry-apple chutney

PARSNIP-APPLE MASH

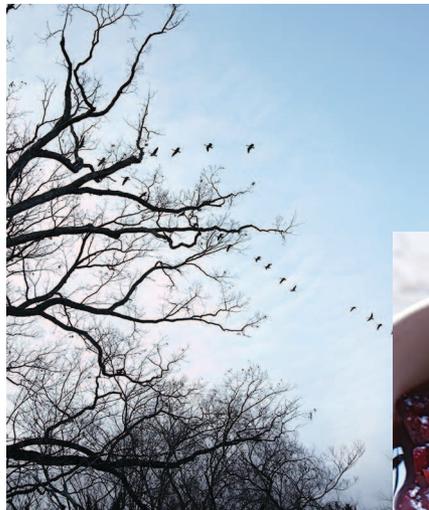
farro salad with oven-roasted grapes
and autumn greens

DUMPLING SQUASH with CREAM and SAGE



NOBLE HERITAGE The rich, flavorful meat of this Bourbon Red turkey reflects generations of careful husbandry (the breed originated in Kentucky in the 19th century). But like other heritage livestock for which there is little demand, the Red is an endangered rarity. "Eat it to save it," Haney says, quoting a Slow Food maxim. *Opposite, clockwise from top right* A Bourbon Red tom. Dining on green pastures gives these Broad Breasted Whites healthier lives than their industry-raised kin. Langholtz and Haney present the finished birds. The fixings include farro salad. Roasted red and Concord grapes sweeten the grain salad.





DIGGING IN *Opposite* Bacon from the Stone Barns herd of Berkshire pigs—another heritage breed, which roots for acorns in the farm’s wooded hills—adds smoky depth to corn bread stuffing. *Clockwise from top right* Two-and-a-half-year-old Ojiah Algieri forages for oak branches to dress up the barn. Gabrielle’s sister Jacqueline Langholtz raises a glass of farmhouse-style cider beside livestock assistant Amanda Zrust and Craig Haney. Flanked by his parents and brother, Sedge Algieri takes a hands-on approach to the meal. Sweet heirloom dumpling squashes are broiled with cream, sage, and garlic. The rustic buffet stands in a sunny corner where the farmers often sort herbs and seeds. A parsnip-apple mash, made with parsnips harvested from the frost-hardened ground; “It was like pulling the sword from the stone,” Shannon says. Canada geese fly south over Stone Barns’ treetops. Cranberry-apple chutney makes for a tangy twist on tradition.



DESSERTS

CRANBERRY-PORT SORBET

black walnut shortbread cookies

GABRIELLE'S HONEY PIE

pumpkin layer cake with goat cheese frosting

QUINCE-GINGER COMPOTE



SWEET REWARDS
Clockwise from bottom
 When Martha judged the annual Stone Barns pie bake-off in 2006, she awarded third prize to Langholtz's honey pie, made with ingredients from her husband's domain: wildflower honey and freshly laid eggs in the custard filling, and lard from Berkshire swine in the flaky crust. The tart-sweet compote combines quince, a recent addition to Stone Barns' orchard, and ginger from the greenhouse. Another nod to the season: pumpkin layer cake, served with quince compote. *Opposite* Occasional "imports," such as the port wine in this cranberry sorbet, spice up homegrown fare. The walnut shortbread cookies are made with nuts gathered by the farmers' children.

PRODUCED BY
 Stephen Johnson, Anna Kovel,
 and Ayesha Patel

SEE WORKBOOK FOR
 RECIPES AND SOURCES