

Enjoy an organic brunch at Wadson's farm

By René Hill

The fifth annual Organic Brunch on Wadson's Farm is part of the Bermuda Gourmet Getaway.

It will be held at the Luke's Pond Road, Southampton, site on March 1 and March 2.

The operators Tom and Nancy Wadson have designed the only organic farm on the Island.



Tom Wadson on his farm in Southampton

This year's event marks the largest culinary event ever.

Michelle Halpin both the event producer and senior event manager of Total Marketing & Communications Ltd. (TMC), pointed out that the brunch is one of the many Gourmet Getaway events highlighting local chefs.

This year's tantalising menu will be prepared by award winning garde manger sous chef Nick Sauter, who worked in the Newport Room for three years, as a Chef de Partie. And the other is Chef Timothy Palmer from Bacci.

Mr. Palmer is also the winner of one of this year's Escoffier Cup Qualifiers.

"The menu will be based primarily on Wadson's organic produce and meats," she said.

"It will include dishes such as Wadson's farm greens with a trio of dressings.

"Wadson's Organic farm-raised Chicken and winter fruit balantine wrapped in Parma ham; Moroccan spiced Wadson's lamb chops with herb cous cous.

"Celeriac and Wadson's Red Skin Potato Gratin with mustard; Lemon and Thyme Roast Wadson's Chicken, Red Capsicums, BBQ sauce and Swiss chard.

"Finishing off with a few sweets consisting of Bermuda Banana Upside Down Cakes and Wadson's Strawberry Shortcake to name a few.

"This exquisite meal will be paired with Bonterra organic wines leaving your appetite satisfied."

Due to the popularity of this event, this year the brunch has been extended to two days rather than one, with the second date taking place on the Saturday.

Mr. Wadson is also offering hourly tours on both Saturday and Sunday to show attendees how his farm has become a model of sustainable agriculture, not just here but in North America as well. "The tour also includes visionary Warren Brown Jr.'s experiments with hydroponics, harvesting vine ripened specialty tomatoes, cucumbers and more!" she added.

"Join Tom and learn first hand the benefits of an organic food lifestyle."

The hourly tours will start at 7 a.m., 8 a.m., and 9 a.m. respectively.

The Bermuda Gourmet Getaway is an international showcase of celebrity and local chefs, gourmet food, wine and culinary personalities, which are infused in the ever popular Organic Brunch.

"Don't deprive your taste buds of the best experience they may encounter, book your spot today", said Ms Halpin.

"The Organic Brunch is an amazing opportunity for all Bermudians to come out and support this home grown event, taste some delicious Bermudian food prepared by some of Bermuda's best chefs and sample organic wines."

Tickets for the Organic Brunch and other events are available at <http://www.boxoffice.bm/>.

For more information and a complete schedule of the Bermuda Gourmet Getaway visit <http://www.bermudagourmetgetaway.bm/>.

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