

2/22/2008 3:06:00 PM

Everyone's invited to brunch down on the farm

Enjoy a home-grown meal and learn about organic food at Wadson's Farm

Here's your chance to experience the taste of Bermuda and learn about the benefits of an organic food lifestyle.

Tom and Nancy Wadson are inviting everyone round for an organic brunch next weekend as they throw open the gates of their farm in Southampton.

The couple operate Wadson's Farm, the only organic farm in Bermuda, located on Luke's Pond Road. They also designed the farm themselves.

So instead of just stopping off at the Wadson's market stall, you are invited to get to know more about the farm from 10am to 1pm on Saturday, March 1 and Sunday, March 2.

It is the fifth annual Organic brunch organized as part of this year's Bermuda Gourmet Getaway, the largest culinary event held on the island. But it is the first year that brunches will be held on both Saturday and Sunday.

It's sure to be a home-grown event as the menu will be prepared by award winning Chef Nick Sauter, Garde Manger Sous Chef, previously working in Newport Room for three years as a Chef de Partie, and Chef Timothy Palmer from Bacci, who won one of this year's Escoffier Cup Qualifiers.

The menu will be based primarily on Wadson's organic produce and meats. To make your mouth water brunch guests will be tucking into Wadson's farm greens, with a trio of dressings; Wadson's Organic farm-raised Chicken & winter fruit balantine wrapped in Parma ham; Moroccan spiced Wadson's lamb chops with herb cous cous; Celeriac & Wadson's Red Skin Potato Gratin with mustard; Lemon & Thyme Roast Wadson's Chicken, Red Capsicums, BBQ sauce & Swiss chard.

Then guests will finish off with a few sweets consisting of Bermuda Banana Upside down Cakes and Wadson's Strawberry Shortcake to name a few. You'll also be able to wash down your food with Bonterra organic wines to leave your appetite completely satisfied.

Event producer Michelle Halpin, senior event manager of Total Marketing & Communications, said: "The brunch is one of the many Gourmet Getaway events highlighting Bermuda's local chefs.

"It 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."

She added: "Due to the popularity and high demand for the Sunday brunch we decided to add a second brunch on the Saturday this year."

As well as enjoying brunch, Tom Wadson is offering hourly tours on both days to show people how his farm has become a model of sustainable agriculture. The hourly tours will start at 7am, 8am and 9am and also include experiments with hydroponics, harvesting vine ripened specialty tomatoes and cucumbers.

Ms. Halpin added: "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."

The Bermuda Gourmet Getaway runs from February 28 to March 3.