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PRESS RELEASE

Delaware Nature Society's Farm to Fork Event Provides a Unique Experience Connecting People to Their Food



2018 Farm to Fork Photography by Allison Iannone Photography
Photos available here: <https://bit.ly/2OGaXFg>

GREENVILLE, Del. (September 20, 2018) – Delaware Nature Society's Annual Farm to Fork event took place this past Saturday, September 15 at Coverdale Farm Preserve in Greenville, Del. Nearly 200 guests joined together on the farm for the annual fundraising dinner, which sold out for the fourth year in row and for the second year, broke fundraising records.

The evening began at twilight with guests enjoying a pre-dinner happy hour with Dogfish Head craft beers and their signature rum cocktail, Sonic Archeology, as well as hors d'oeuvres from Executive Chef David Banks of Banks' Seafood Kitchen. After an hour of mingling and visiting with each other, they gathered for a family-style seated dinner at a winding table-scape that overlooked the pastures. Chef Banks' menu was carefully crafted with locally-sourced vegetables mostly grown right on Coverdale Farm Preserve. The menu featured Moroccan chicken with dates and apricots; heirloom grains, root vegetables, preserves and relishes; late summer vegetable harvest embellished with herbs; and freshly baked breads and infused olive oils, spiced nuts, olives, and pickled peppers. Guests also enjoyed an assortment of craft brewed Dogfish Head beer, and dessert pastries and coffee by PureBread.

This year's Farm to Fork event was centered around the newly implemented Regenerative Agriculture practices at Coverdale Farm Preserve. Delaware Nature Society believes that how farming is done and what people eat has a profound impact on the environment. The farming methods used at Coverdale aim to improve soil, water, and biodiversity while producing beautiful, healthy food. This unique farm to table event featured the beauty of Coverdale Farm Preserve and its bounty, connecting people to how their food is grown and raising awareness about conservation management methods through regenerative agriculture.

Delaware Nature Society thanks all the sponsors for their generous support: Sanford School, Wilmington Trust, Dogfish Head, Adorn Goods, Bancroft Construction, Calvert Retail – Kitchen & Company, Sir Speedy, Allison Iannone Photography, Diamond State Party Rentals, Banks' Seafood Kitchen, and PureBread.

Founded in 1964, Delaware Nature Society works to improve the environment through conservation, advocacy, and education. For more information, visit www.DelNature.org.

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