

# EDIBLE EVENTS

## 100 MILE BUFFET

**July 18.** Just Food celebrates the 100 Mile Menu at the Great Performances Kitchen. Just Food and Great Performances have put together a menu of foods grown, raised, or caught within 100 miles of New York City. The event, which includes wheat grinding and demonstrations of preserve-making and pickling, will benefit Just food and the Sylvia Center, a non-profit that exposes at-risk children to healthy eating through work on the Center's organic farm in Columbia County. Tickets range from \$65 to \$500 per person. [www.justfood.org](http://www.justfood.org)

## NOSH WALKS

Tasting tours by foot. \$33 per person. [www.noshwalks.com](http://www.noshwalks.com)

**July 15.** Bensonhurst, including Turkish, Polish, Chinese and Russian shops in addition to the Italian for which the neighborhood is known. Begins at 2:30 p.m. at the Mona Lisa Café, 1476 86th Street.

**July 20.** Sephardic Kings Highway, including Syrian and Israeli bakeries and markets. Begins at 1 p.m. on the northeast corner of McDonald Avenue and King's Highway.

**July 27.** Greenpoint. The tour of this traditionally Polish neighborhood includes a tour of the ACME smoked fish factory. Begins at 10:30 a.m. at St. Anthony-St. Alphonsus Church, 863 Manhattan Avenue, at Milton Street.

## SPOTLIGHT ON BROOKLYN HALVAH: 100 YEARS OF JOYVA

The NY Food Museum's "100 Years of Joyva" exhibit celebrates Brooklyn's century-old halvah and candy company. The candy-making process features an underground tahini main, 50-pound pillows of sesame seeds and honey, and perfect o's of chocolate and jelly. Free at the Mark Miller Gallery, 92 Orchard Street through August. [www.nyfoodmuseum.org](http://www.nyfoodmuseum.org).

## BROOKLYN BOTANIC GARDEN CHILE PEPPER FIESTA

**September 3.** Expect spicy music from around the world, chile pepper sugar art, and, of course, lots of hot, peppery food. Free with admission to the Brooklyn Botanic Garden. [www.bbg.org](http://www.bbg.org)

## LEFFERTS HOUSE

**September 15 & 16.** Harvest Days: Apple Picking at Lefferts House. Families are welcome to harvest apples from the Lefferts House garden, where they can also learn to make cider, pudding, applesauce and apple butter, and how to preserve apples for the winter. Free to the public, from 1-4 p.m. at Lefferts Historic House in Prospect Park.



**September 22 & 23.** Harvest Days: Hot Potatoes at Lefferts House. Play, learn, create, and harvest at Lefferts House's second Harvest Days event, where families can harvest and cook potatoes, churn butter, and participate in myriad autumn activities. Free to the public, from 1-4 p.m. at Lefferts Historic House in Prospect Park. [www.prospectpark.org](http://www.prospectpark.org)

## ATLANTIC ANTIC

**September 30.** 30th Annual Atlantic Antic. Food from the Caribbean, the Middle East, Eastern Europe, and the new hip restaurants along the avenue, as well as the best deep-fried Oreos you'll find this side of the Mason-Dixon Line. Free to the public along Atlantic Avenue.

## FREE COOKING DEMONSTRATIONS AT THE GRAND ARMY PLAZA GREENMARKET

[www.cenyc.org](http://www.cenyc.org)

**July 28.** Brooklynite Kate Zuckerman, pastry chef of Manhattan's Chanterelle Restaurant

**August 4.** Rose Water Restaurant

**August 11.** Palo Santo Restaurant

**August 27.** Ici Restaurant

**September 8.** Pickling with Rick's Picks

**September 15.** Aliseo

## BEYOND BROOKLYN

French Culinary Institute's Sustainable Cooking Course at the Stone Barns Center for Food & Agriculture in Westchester. **Learn sustainable cooking fundamentals in four weekends** from the country's leading authorities. Each season spend a weekend at the French Culinary Institute and a day in the fields and greenhouses of The Stone Barns Center for Food & Agriculture and the kitchens of Blue Hill at Stone Barns. Topics include history, sourcing, cultivation, markets, economics, seasonality, menu development, farm policy, and kitchen technology. Starts in November. \$6,000 [www.frenchculinary.com](http://www.frenchculinary.com)