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[Clyde's Willow Creek Farm Hosts Annual Slow Food Farm Dinner](#)



(top photo: Kati Gimes, John Guattery, Alexandra Greeley, Dr. Pat Elliott)

(food photo: Cream of Maryland Crab and Corn Soup, Rose Barbourville Vineyards)

(bottom photo: Guests Karen Wolford, Lisa Howard, Ellen Ratner)

For the sixth year, [Clyde's Restaurant Group](#) has hosted the local [Slow Food](#) convivium for a celebration of their commitment to the local farmer. In the past the dinner for the 100 or so Slow Food devotees had been held at Tower Oaks Lodge in Maryland, but this year the event moved across the river to the newest Clyde's at Willow Creek Farm in the Broadlands, Va. On the sprawling grounds, Clyde's has carved out a section of land for their company garden (or farm if you like the imagery). They have even hired a "farmer" Tim Maclean to oversee and work the land that at the beginning has been a culinary project of the Clyde's kitchens. This year the plot has added 20,000 plus additional workers with a hive of honey bees to keep the pollination process on track with the bonus benefit in the sweet reward of their honey. Beekeeper Patrick Standiford assists with the care and maintenance.

Farmers featured during the dinner included the produce from pork of Bev Eggelson's [EcoFriendly Farms](#), product from [Organic Growers](#) and the fruits of Mark Toigo from his [Toigo](#) Cheesemaker Dr. Pat Elliot brought a sampling of [Everona](#) Wines came from an elite representation of Virginia wineries: Viognier from Horton, Rose and Reserve Barbera from Viognier from Chrysalis, a wonderful Reserve Chardonnay Vineyards and a dessert Gewurztraminer from White Hall Vineyards. The founder, co-director of [FRESHFARM Markets](#) Bernie Prince gave her "apple" demonstration of the state of the world today for usable farm land. To celebrate the initial coming to market of local apples, she brought the guests Pennsylvania apples from Toigo ... the Mollies Delicious.



the gardens, the [Tuscarora Orchards](#). [Dairy Cheeses](#). Sparkling Barbourville, from Jefferson

Alexandra Greeley and Kati Gimes head up the local Slow Food group and organized the dinner with Clyde's corporate chef John Guattery and EVP Tom Meyer.

I had a chance to talk with writer friend Judy Liberson who is the "locavore" editor for [The Piedmont Virginian](#) and the magazine's marketing director Margaret McCann. The recent issue of the quarterly has a [Liberson crafted feature](#) on the evening's cheesemaker guest Pat Elliot. I met new (to me) [Greg's List DC](#) food editor Anita Hattiangadi. It looks to be another fine resource to aid in filling in your free time with endless DC activities and events.



While I'm not a regular on the [Slow Food DC](#) circuit (their next event is a September 6 "pig and ale" day at [Button Farm](#) in Md.), I always like to see the adventurous "not so slow" women Lisa, Karen and Ellen (see photo). They remind me of how I like to think about experiencing the joy of life ... in this case with wonderful food lovingly prepared, a tasty beverage and great company in a friendly, comfortable place. Sometimes the politics of food hides some of the pleasure, not so at their table. On this summer evening a splendid time was had by all and the food, wine and hospitality were mighty fine.