

# Register-Star

## NEWS

### A taste, or mouthful, of Columbia County

[Print Page](#)

By Andrew Amelinckx  
Hudson-Catskill Newspapers

Published:  
Wednesday, August 5, 2009 1:17 AM CDT

CHATHAM — The Chatham Fairgrounds was the epicenter of Columbia County's culinary arts Monday during the event billed as "a taste of Columbia County," but could have been more properly called a mouthful of Columbia County as more than 20 restaurants braised, baked and broiled their way into the hearts and stomachs of local residents.

The event is the biggest fundraiser of the year for Columbia County Bounty, a non-profit that works to bring farmers and restaurants and other consumers together.

This is the event's second year.

"People are beginning to support the local movement," said Lori Selden, who founded Bounty along with Chef David Robinson of Bezalel Gables Fine Catering & Events.

"Last year we had a couple of hundred people, she said, "and I think we have that already and it's only 6:30." She went on to say that they plan on continuing the event.

She said the biggest change from last year was having Vicki Simons on board as executive director of Bounty.

On the future of Bounty and the local food movement, she said that the boundaries are dissolving.

"Dutchess County has a Bounty now," she said. "The more the merrier."

Sitting next to this reporter as he made his way through his third plate, Alan Sadovnik and Susan Semel discussed their favorite dishes.

The couple, who own a second home in Hudson and spend weekends and most of the summers there, suggested the Red Dot's sweet and spicy braised short ribs paired with a corn soufflé. I concurred.

Semel said the event gave them a chance to taste the food of area restaurants they hadn't yet visited.

"We've probably been to a third of the restaurants that are here," said Sadovnik. "Now we'll have to make our way through the rest."

He said it also gave them a chance to be part of a community event.

The couple have become members of Columbia County Bounty and plan on coming back to next year's event.

At the Main Street Public House's table people were lining up for their jerk chicken on a crostini topped with alfalfa sprouts and finely diced radishes and red onions.



Lining up for "a taste of Columbia County", attendees of the Columbia County Bounty tasting event at the Chatham Fairgrounds Monday sample locally grown items prepared by chef from local restaurants. Douglas Stalker photo

The chicken is from Punsit Valley Farms in Chatham.

"It's great young chicken," said Phil, "just Phil" the chef at the Public House, located in Philmont.

He said he got the jerk recipe in Jamaica "a long time ago."

"It took me two years to get it," he said, adding that people were rather secretive about their jerk recipes.

This was the restaurant's first year at the event. They are members of Bounty and owner Elizabeth Angello seems to be a very big proponent of buying local and organic produce and meat.

"Looking at the big picture if you support you local economy, it comes back to you," she said.

Nearby, chef Jeff Loshinsky was serving his braised goat with roasted eggplant made with ingredients from The Wind that Will and Triple H Farms.

Both the state Assembly and Senate were represented at the event Monday.

"I'm here for the food," said Assemblyman Marcus Molinaro R, C, I-Red Hook, with a laugh.

Molinaro said he was able to secure some funding for both Columbia County and Dutchess County Bounty, which are non-profits.

He said it was important to support local agriculture and bring farmers together with consumers.

This was a sentiment echoed by state Sen. Steve Saland, R,C,I-Poughkeepsie.

The event was important, he said, for bringing the farmers — and restaurants — products to the public. "It's synergy," he said.

He said he and his wife Linda were unable to attend last year. "We weren't going to miss it this year," he said. "It's just a wonderful event."

Two young and knowledgeable young girls stood behind a table laden with treats.

Chanel Forbes and Annette Jackson, both 9 and from Hudson were there as part of the Hudson Youth Department. They were giving out frittatas and solar energy bars.

According to Jackson many of the frittatas ingredients came from "our fabulous garden" at the youth center.

Of the bars, Forbes said they were made in a solar powered oven.

"You have to put it in there for about two hours," she said.

Liz Beals wended her way through the crowd covered in a variety of items including a milk bottle and various fruits. The 27-year-old from Valatie was in a costume of her own design dressed as "the Bounty Babe."

She said she loves to design and wear costumes. Beals can be seen at another Bounty event, their chili cook-off, dressed as a hot pepper.

"You shouldn't take yourself too seriously," she said.

Once the crowd had made its way through the savory dishes, sweets were the next stop. Two that many were drawn to were the Red Barn's maple crème brulee and Dutch Desserts' Fudgy chocolate tart.

The crème brulee was made with eggs from Feather Ridge Farm in Elizaville and had a rich maple flavor with a nice toothy crunch from the burnt sugar on top.

The restaurant, located at Route 9H in Ghent, is open Fridays and Saturdays from 6 to 10:30 p.m.

This was the first year for Dutch Desserts, located in Kinderhook, which is also a member of Bounty. Their

table was filled to overflowing with a variety of pies.

Selden, sitting just outside the veritable cornucopia of local foods, paused briefly.

"We need to take it to the next level," she said.

According to Selden, people have begun making comparisons between the Hudson Valley and Tuscany, a region in Italy, as well as California's Napa Valley. She said they needed to continue to promote Columbia County, especially considering the array of products produced here.

"It's what Columbia County does best."

\* \* \*

To reach reporter Andrew Amelinckx call 518-828-1616, ext. 2267 or e-mail [aamelinckx@registerstar.com](mailto:aamelinckx@registerstar.com).

Copyright © 2009 - The Register Star Online

[x] Close Window