

# Farm dinner brings table to source

## Upstate Forever plans April event

By Lillia Callum-Penso  
STAFF WRITER  
lpenso@greenvillenews.com

There may be nothing quite like eating on a farm: The sights, the sounds and, of course, the food. When you can see the patch of land that sprouted your sweet potatoes and broccoli, there's no question about freshness.

Upstate Forever's taking it to the farm with the group's first Farm to Table dinner at Greenbrier Farms on April 24. The dinner was organized by

Upstate Forever's new Upstate Protectors group, which is working to attract new members through social and educational activities.

The dinner promises to be a mix of fun and learning, says Brice Hipp, an Upstate Forever board member.

"We are becoming a society that needs to be aware of the natural resources that we're expending," Hipp says. "And that starts with something as simple as food."

The four-course meal will showcase the season with most of the vegetables and all of the meat coming directly from Greenbrier. Local chefs,

Devereaux's Spencer Thompson and pastry chef Amy Malik, will provide the dishes. Even dairy and beer and wine will be sourced locally, says Hipp, providing a tangible lesson in what "eating local" really means.

"It's just making people more mindful. Not saying, 'Oh, you shouldn't have that strawberry in February,' but at least be mindful and realize what it took to get that strawberry from wherever it was grown to your plate."

Doing so is one of the best ways to help not only the local economy, but the environment, Hipp says. Grapes from

### YOU CAN GO

- What: Farm to Table Dinner
- When: 5 p.m. April 24
- Where: Greenbrier Farms
- Cost: \$40 per person; \$75 per couple
- Call: 864-250-0500, ext. 21 for reservations. For more on Upstate Forever, go to [www.upstateforever.org](http://www.upstateforever.org).

Chile must be packaged, then transported overseas, loaded onto trucks and taken to stores. It's a biz impact just to have grapes in January, she says. By forgoing those fruits in winter, Hipp says, you might discover another local food that's just as delicious.