

# At Griswold Museum, Culinary Art Alfresco

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Courant Food Editor

At the turn of the century, Florence Griswold's home in Old Lyme became a haven for American Impressionist painters who were inspired by the bucolic setting.

On Saturday from 8 a.m. to 3 p.m., Griswold's home, now a museum, will host a different group of artisans. As part of the town's annual Midsummer Festival, the museum's grounds will be transformed into a Market "En Plein Air."

The best of Connecticut's produce and

flower growers, bakers and specialty food producers will display and sell their products.

"We want to get the feeling of a celebration. Tents will be set up in a circular fashion around the museum," said Ragna Tischler Goddard, who lined up 20 growers and producers to bring their Connecticut-grown foods and flowers to the market. "In between the tents, there will be umbrella tables where people can sit down and have a glass of wine and nibble on something good."

They also will be able to listen to Carmen

Buckley Reynolds, a flutist from the Higganum section of Haddam.

The market will be "an extension of the museum," says Goddard, who, as owner of the Sundial Herb Garden in Higganum, will bring teas, buttermilk scones and herbs to the market. "On that day, people can ask questions and get information."

Although the museum will benefit from the sale of food, wine and flowers on Saturday, the fund-raising aspect was secondary to calling attention to this jewel of a museum, Goddard says.

Based on the kind of market that is a

fixture in French villages, Market "En Plein Air" will feature a wide variety of fresh flowers, beverages and edibles.

Suzanne Sankow, owner of Beaver Brook Lamb Farm in Lyme, will showcase some of the sheep's-milk cheeses made at her farm. Beaver Brook, which has been making cheese for two years, produces sheep's-milk yogurt, feta and ricotta cheese.

Sankow also plans to introduce an herbed cheese at the market. The fresh cheese is rolled in a mixture of savory and Herbes de

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## Open-Air Market To Benefit Museum

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Provence, then aged for a month.

"It's quite different, very white in the interior, and the herb flavor goes through the cheese," she says.

She also will sell feta marinated in a vinaigrette with farm-raised fresh basil; Tzatsiki, a cucumber, garlic, mint and sheep's-milk yogurt mixture; and tomato salad made with beefsteak tomatoes.

"All of our products we grow on the farm," she said. The farm has a greenhouse and a new building that will house meat-cutting facilities, a kitchen and a bakery.

Sankow will be joined by cheesemaker Elizabeth Gilman of Cato Corner Cheese in Colchester, who will bring her farmstead cheeses.

Chabaso Bakery of New Haven will bring loaves of three of its most popular artisan breads to sell at the market. Sourdough boules, baguettes and ciabatta, a chewy, Italian flatbread, are the best-sellers from this bakery, which markets its breads through specialty shops and, more recently, Stop & Shop supermarkets. To appeal to the visitor with a sweet tooth, Chabaso bakers also will bring lemon bars, almond bars, brownies, muffins and scones. The Souleiado shop in Chester will supply tablecloths and napkins for the Chabaso bread displays.

Connecticut's wine industry will be represented by a vineyard situated across the river from the Florence Griswold Museum. Chamard Vineyard in Clinton pro-



COURANT FILE PHOTO

**A SITE TO BEHOLD** — The grounds of the Florence Griswold Museum in Old Lyme will be the scene of an open air market Saturday from 8 a.m. to 3 p.m. to benefit the historic museum. Admission to the grounds — and the museum itself — will be free during the event.

duces red and white wines from its 20 acres of vines. It has become best known for its chardonnay, especially after the 1991 vintage grabbed second place to a \$40 bottle of French wine in a blind tasting conducted by Cook's Illustrated magazine. Chamard merlot also will be available at the market.

In the condiments category, there will be mustards from Marcia's Mustards of Old Saybrook, honey from Mark's Apiary in Glastonbury and maple sugar and maple-sugar vinegar from Bureau's Sugar House in Old Lyme.

Representing Connecticut's farmers will be Coxe Farm in Old Lyme and the Branford Northeast Organic Farming Association. Ruth Coxe will bring vegetables and flowers from the farm and breads made from historical recipes from

her Sill House Bakery. Peter Rothenberg, chairman of the organic farming group, will sell fresh vegetables. Rose's Berry Farm of South Glastonbury, a pick-your-own farm that features blueberries now, will sell fresh berries and farm-made jams and vinegar.

For immediate munching, shoreline caterers will offer a variety of foods. Christine Adorno, owner of Fromage, a specialty-food shop in Old Saybrook, will have a selection of cheeses, patés and breads. Cloud Nine caterers, also in Old Saybrook, plan a menu of cool gazpacho, baby artichokes stuffed with crabmeat salad, California vegetarian roll-ups and iced tea with mint.

Friends in the Country of Pawcatuck will bring cut flowers, including gladioluses and mixed-

flower bouquets. Rogers Natural Goods of Essex will sell sunflowers, garlic and cut flowers, while Judge's Farm at Griswold Point in Old Lyme will bring potted flowers. There will also be flowers, planters, topiary and hanging pots from Ballek's Garden Center in East Haddam. Garden urns will be available from Sheila Wertheimer Associates of Old Lyme. And besides its flowers, the Hay House in Old Saybrook will offer eggs and honey.

*The Market "En Plein Air" will take place Saturday from 8 a.m. to 3 p.m. at the Florence Griswold Museum, 96 Lyme St., Old Lyme. Admission to the market is free. There will be no admission charge to the museum during the festival. For information, call (860) 434-5542.*





Press Release: May 14, 1998

## World Reknown Cheesemaker to Give Workshop at Sankow's Beaverbrook Farm

Frederick Michiels, an international cheesemaker from Belgium, will be coming to the United States in July to teach a one week workshop on sheep cheesemaking. Mr. Michiels has spent most of his life teaching the intricacies of sheep's milk cheeses in Europe. He was recently selected Cheesemaker of Belgium's "Day of the Sheep" Festival, a biannual event. He is considered an expert on farmstead, gourmet sheep cheeses. The workshop will be held at Sankow's Beaverbrook Farm in Lyme, Connecticut where Suzanne Sankow currently raises over 300 sheep. Beaverbrook Farm milks sheep and makes cheese from May 'til September. Partial funding for this project was provided by a grant from the USDA Sustainable Agriculture Research and Education Program.

For more information call or fax Suzanne Sankow at 860-434-2843, phone or 860-434-2560.