

Farmer's Table Set For Habersham

Written by Mark Shaffer

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A culinary extravaganza to benefit the Lowcountry Food Bank



For the third year running the idyllic community of Habersham plays host to one of the most anticipated culinary events in the Lowcountry. The Farmer's Table brings together seven of the area's most acclaimed chefs for a spectacular outdoor harvest supper sourced entirely from local farms to benefit the Lowcountry Food Bank and its Growing Food Locally program.

"Whatever's in the ground and ready at the time" is what's on the plate, says Executive Chef Jim Spratling of the Callawassie Island Club. Spratling helped found the event and once again coordinates it.

"It's evolved into the great thing that it is now – bigger and better every year," says Spratling. "I

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guess that means it's healthy."

Students from the hospitality management program at USC Beaufort also take part to gain some



valuable hands-on experience. And while the dinner may be the main event, the evening also features live bluegrass music, cocktails and hors d'oeuvres, a silent auction, fine wine, craft brews and bourbon, hayrides and dancing under the stars.

"This is my new favorite event," says Chef Richard Wilson. "And we do a lot of events."

Wilson's Maggie's Pub is right on the Marketplace, yards from the event site as is fellow participating Chef Brian Ferry's Piace Pizza. Chefs Tony Pope and Tony Gates respectively of Chechessee Creek Club and Spring Island Club, round out the all-star roster along with Chef Brian Waters of Saltus River Grill and Chef Gary Lang of Breakwater Restaurant and Bar.

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