

Thank You



We thank Sweet Peet of NY, Inc, for their generous donation to this event.

To the following businesses that supported the Pawling Farmers Market for this event:

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Dough Co. Bagels	Millbrook Beef & Dairy	SunFlour Bakery
Dykeman Farm	Native Landscapes	Trapani Orchard
Edgwick Farm	Pawling Coffee Roaster	Trinity-Pawling School
Farm to Jar	Picklelicious	Wave Hill Bread
La Guadalupana	Pro Brothers Farm	Wicked Finch Farm

To the Pawling Farmers Market volunteer board of directors and officers:

Chris Carty, <i>President</i>	Directors:	Shelby Friedman
Susan Ewing, <i>Vice President</i>	Brian Berlandi	Medina Khalil
Katherine Veazey Morris, <i>Secretary</i>	Meghan Daniels	Betsy Montgomery (<i>President emeritus</i>)
Amanda Dykeman, <i>Treasurer</i>	Pauline Del Rosario-Mansfield	Paul Rabin
	Jay Erickson	Maria Reade
	Carolyn Falco	Dorian Winslow

And to the volunteers:

Gina Bergdall, Janeen Bellafiore, Margaret Chace, Yvonne Clarke, Adi Helfer, Hanne Hocheim, Melanie Hopwood, Janice Lee, Jackie McMann, Stacey Murren, Megan Oder, Hailey Petrini, Helen Samuels, Kathy Scherer, Rebecca Smith, Candy Steiner, Gillian Stewart

Special thanks to:

Kirby Hill Farm *for making this space available*

Lynda Goldstein *for making this barn feel magical*

Steve Schroko *for making the auction meaningful*

Margaux Miller and her staff *for making this event special*

Carolyn Falco, Medina Khalil, Paul Rabin, and Maria Reade *for making cakes and side dishes.*

Kevin Gardiner *for managing the media*

Farnum Morales *for their original branding*, Amy Farrell *for her interpretation of the logo* and Janeen Bellafiore *for her design work for this event.*



An Enchanted Evening

JULY 11, 2026

An Enchanted Evening

6 PM

Sashay into the enchanted evening with a welcoming glass of bubbly as you check in!

Sips and snacks from the bar and bounty tables

Be sure to peruse the silent auction items and purchase a high-end confection from our extraordinary "Festival of Cakes"

7:15 PM

Transition indoors and find a seat for dinner. Salad awaits you at the table, and dinner will be served at buffet tables by our hospitality staff

7:30 PM

Welcome comments from a PFM board member

8:15 PM

Remarks by PFM President Chris Carty. A live auction hosted by actor and farmers market friend Steve Schroko will follow. All four items being auctioned are experiences for you and your friends to enjoy. A paddle raise designed to generate crucial funds that will directly support the PFM will cap this part of the evening

8:30 PM

Dessert and coffee will be served. Any cakes purchased to share with friends at your table will be served at this time

9 PM

Silent auction concludes and winners will be announced

9-10 PM

Dancing and socializing

10 PM

The Enchanted Evening draws to a close



The Menu:

COCKTAIL HOUR:

- *Bounty Tables* with local cheeses, veggies and fruit, dips and chips, olives and pickles
- *Signature Cocktail*: "Harlem Valley Hooch" Ten Mile Distillery Listening Rock gin, strawberry rhubarb ginger syrup, club soda
- *Signature Mocktail*: "Summertime Sipper" fresh squeezed lemon juice, honey-lavender tea syrup, Fevertree elderflower tonic
- *Beer, wine, white sangria, spirit-free libations and soft drinks.*

DINNER (BUFFET STYLE)

Salad Course

- *Tossed mixed greens* with julienne vegetables and McKinney & Doyle's famous vinaigrette dressing

Main Course

Catered by Wooden Spoon, New Rochelle, NY

- *Chicharrones de pollo* served with a chipotle aioli
- *Pork Pernil* served with a mojo sauce
- *Korean bbq beef* served over rice

Side dishes

Prepared by Pawling Farmers Market Board Members

- *Roasted Beet and Pearl Couscous* with Pomegranate harissa vinaigrette
- *Elote Corn Salad* (gluten free)
- *Summer Vegetable Rice Noodle Salad* (vegan and gluten free)
- *Harvest Slaw* (red + green cabbage, carrots, cider vinaigrette)

DESSERT

- *Cookie Platters* (biscotti, jam bites, deluxe marshmallows, rainbow cookies donated by PFM vendors)

STILL TIME TO PURCHASE A DECADENT CAKE FROM OUR 'FESTIVAL OF CAKES' TO TAKE HOME OR SHARE WITH YOUR TABLE! ALL PROCEEDS HELP SUSTAIN THE MARKET!