Mary Jane Miller Workshop Topics
Saturday, February 16, 11:00 a.m.-4:00 p.m.

Go Nuts
The Rutterrs of Badgersett Farms join Mary Jane to cook with and taste the nuts they grow. With roots going back to 1978, Badgersett Research Corporation works on bringing "Woody Agriculture" into the mainstream world of full scale staple food production. Besides selling the nuts we grow, we breed and sell seedlings of hybrid hazelnuts and hybrid chestnuts, and we are involved in all aspects of commercializing these crops, from developing machinery and harvest procedures to consumer products and marketing.

Show and Tell
Introduce your farm and what you raise. Share examples of each kind of nut for us to look at and do some unique-to-nuts prep: toasting and skinning hazelnuts, chestnut prep, a look at the best nutcrackers and techniques, cooking with chestnuts for snacking, a savory polenta, a sweet buttercream, and hazel pecan merengues dipped in dark chocolate.

In a Pickle
Adrienne Logsdon, of Kiss My Cabbage, will pickle-up some kimchee. Together we’ll take a look at some of the different kinds of fermented pickles and a few different ways to enjoy them.

Full of Beans
Paula Foreman from Encore Farms talks about growing heirloom beans in Minnesota. We will talk about how local chefs are using her beans and then cook up a few ideas to make at home.

If It Quacks Like a Duck
I will talk with Larry Marquette of Chatham Preservation Farm about his free range Muscovy ducks. Together we’ll sear a breast and confit a leg then venture into some home made charcuterie by making duck prosciutto, a country style pate, and sausage to stuff into a casing or shape into simple patties.

Grown Your Own Cornmeal
Mary Reynolds of Riverbend Organic Farm will engage you in her story about the organic corn she and her husband, Greg, raise on their farm. The resulting cornmeal is beloved of restaurant chefs. We’ll talk about how they grow and process the corn, then cook up a creamy polenta that is great soft and cheesy, but also superb chilled then sliced and fried up crisp. We’ll also try a breakfast porridge and taste the corniest tasting cornbread hoecake ever.
Minnesota Mushrooms

Kevin Doyle, owner of Forest Mushrooms will be on hand to show off his mycological beauties. We’ll have fun cooking with his pristine oyster and shiitake mushrooms which he cultivates on his farm. We’ll also learn about the foraged wild mushrooms he sells.