



## New Amsterdam Market

new york city municipal building • 1 centre street

## The Spirits of the Region

the institute for culinary education • 50 west 23rd street





## The Map and the Marketplace

In the center of this brochure is a reproduction of a map first published in 17th century Amsterdam. It depicts the borders of the long gone colony known as *Nieuw Nederlandt* or *Novi Belgii* and also shows a panorama of its embryonic capital city, New Amsterdam. The geography depicted by the map is remarkably precise for its time, though the borders depicted for the New Netherlands - which is shown to extend well into what are now Pennsylvania, Massachusetts, and Connecticut - are somewhat exaggerated. In reality, the Dutch settlements extended primarily along the three major navigable rivers: the “South River,” now known as the Delaware; the “North River” which was renamed the Hudson; and today’s Connecticut River, then referred to as the “Fresh River.”

The map represents the vision of one of New Netherland’s earliest settlers: Adriaen Van der Donck. In 1655, he wrote a tribute to his newly adopted home called “*Beschryvinge Van Nieuw Nederlandt*” or *Description of New Netherland* where the land’s great beauty and fecundity are viewed with an eye to its potential.

This vision from 350 years ago can still help fertilize our own thinking. If we consider the great wealth of the land that surrounds us, and recognize the ultimate impermanence of political boundaries, we might begin to develop a relationship with nature that is more balanced and sustainable. New Amsterdam never did become the capital of its own state, bounded by rivers and the sea; but by celebrating the bounty of its hinterlands, we can imagine a future where the city and the region are increasingly united in the ways that truly matter.

Welcome to New Amsterdam!



## Acknowledgements

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East Side Ecology Center, Marlowe and Sons, Mercadito, and the Sullivan Street Bakery

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We also thank all the marketplace vendors and producers, in particular the wineries, brewers,  
cider makers and distillers who have donated their product for this event.

Delft tile images are provided courtesy of Oudolf Jr. in Utrecht, the Netherlands  
[www.delfttiles.com](http://www.delfttiles.com)

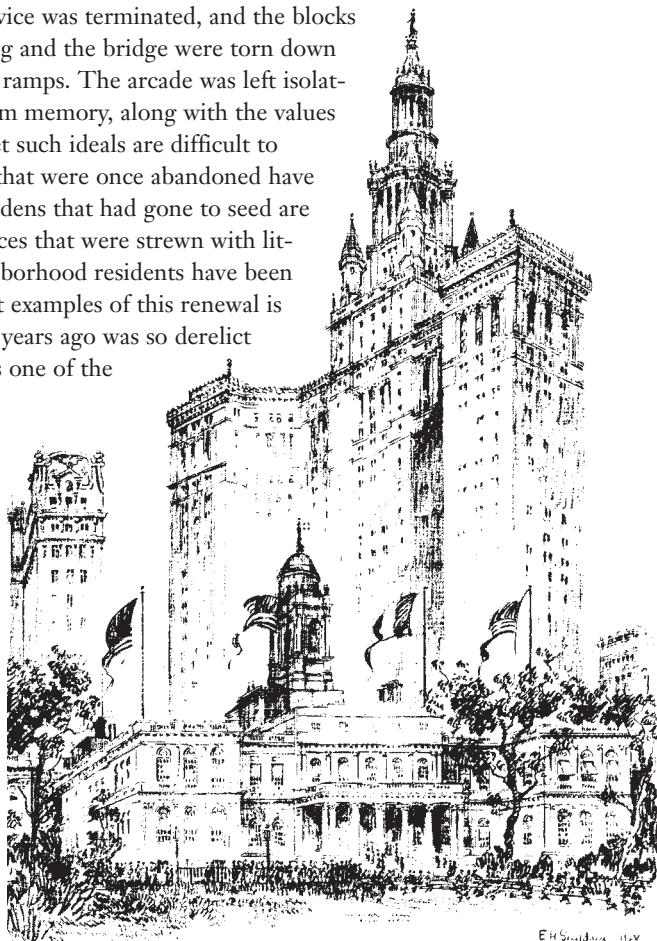
## Urban Harvest: Celebrating Country and City

One of the great pleasures of living in New York is to discover its hidden spaces. It is particularly rewarding to come upon a place we have always known, yet somehow taken for granted, perhaps even passing it by daily without stopping to really look.

The arcade at the south end of the Municipal Building is just such a place. It was originally constructed for a utilitarian, almost prosaic purpose; to shelter the throngs of workers who once transferred between the Chambers Street subway below and the elevated train station that stood at the foot of the Brooklyn Bridge. Fortunately for the commuters, the architects of that era thought to accommodate even prosaic functions within poetic spaces. And so they emerged from below the ground into a magnificent vaulted arcade, with intricately tiled ceilings soaring overhead.

In time, the elevated train service was terminated, and the blocks and streets around the building and the bridge were torn down to make room for automobile ramps. The arcade was left isolated and soon began to fade from memory, along with the values that led to its construction. Yet such ideals are difficult to destroy altogether. Buildings that were once abandoned have been renovated, parks and gardens that had gone to seed are now replanted, and public places that were strewn with litter and avoided even by neighborhood residents have been reclaimed. One of the greatest examples of this renewal is Union Square, which only 30 years ago was so derelict it was difficult to imagine it as one of the city's premiere destinations. That it has become so now is due in no small part to the vision of Barry Benepe and Robert Lewis, who founded the Greenmarket when the potential of the country and of the city had been all but forgotten.

What they knew then has finally become obvious to many: the country and the city are ancient partners, and they both thrive when they serve each other's





needs. Market halls – such as Borough Market in London, Porta Palazzo in Turin, Pike Place Market in Seattle – have long served as the meeting point between the country and city, and in so doing create and foster true community.

Today – as always – our cities need wholesome foods, sustainably produced nearby, from farmers whom we know and trust; and our farms need good markets, and land on which to grow and prosper. Unfortunately, the sprawl that lies between farm and city continues spreading and wasting resources, to the detriment of both. It is only by strengthening both city and country that we can hope to turn this increasingly unsustainable tide.

With this in mind, we celebrate our food producers and welcome them in the way great cities do – in monumental spaces, built to serve the public. This is why we call our celebration *Urban Harvest*, and why we hope the yield will be ongoing.



## CATSKILLS

Pure Catskills

### **Watershed Agricultural Council**

33195 State Highway 10

Walton, NY 13856

(607) 865-7790

[www.nycwatershed.org](http://www.nycwatershed.org)

[www.BuyPureCatskills.com](http://www.BuyPureCatskills.com)

*Pure Catskills* is a campaign sponsored by the Watershed Agricultural Council to mobilize support for fresh food products grown, raised and manufactured in the Catskills region. The Pure Catskills brand brings to mind the purity of the water, silt-rich valleys and grassy mountain slopes that sustain this agriculturally rich landscape. It stands for the people who have cared for their land for generations through loving stewardship.

*Pure Catskills* has helped bring the following producers to Urban Harvest 2005:

### **Berried Treasures**

Cooks Falls, NY 12776

(646) 391-3162

*fresh shelled beans and fall produce*

### **Betty Acres Organic Farm**

21529 State Hwy 28

Delhi, NY 13753

(607) 746-9581

[www.BettyAcresOrganic.com](http://www.BettyAcresOrganic.com)

*organic honey smoked bacon and Alsatian sausage*

### **Lucky Dog Farm**

35786 State Hwy 10

Hamden, NY 13782

(607) 746-9898

*organic autumn produce and farmstead pickles*

### **Sherman Hill Farmstead**

9626 County Highway 21

Franklin, NY 13775

(607) 829-8852

[www.sherman-hill.net](http://www.sherman-hill.net)

*cheese*

### **Slow Down Food Company**

22 Lee Lane

Andes, NY 13731

(845) 676-4488

[www.slowdownfoodco.com](http://www.slowdownfoodco.com)

*farmstead pickles (with Lucky Dog Farm)*

### **Snowdance Farms**

218 Knickerbocker Road

Livingston Manor, NY 12758

(845) 439-5561

*pastured poultry*

### **Stone & Thistle Farm and Kortright Creek Creamery**

1211 Kelso Road

East Meredith, NY 13757

(607) 278-5773

[www.stoneandthistlefarm.com](http://www.stoneandthistlefarm.com)

*grass-fed, free-range, lamb, goat, beef, pork, poultry, and certified organic, grass-fed goat's milk.*

## ADDITIONAL CATSKILLS PRODUCERS

### **The New York Beef Company**

P.O. Box 364

Lagrangeville, NY 12540

(866) 692-3332

[www.newyorkbeef.com](http://www.newyorkbeef.com)

*100% grass-fed beef from local farms*

### **Thanksgiving Farm**

Box 840, Benmosche Road

Harris, NY 12742

(845) 866-2953

[www.thecenterfordiscovery.org](http://www.thecenterfordiscovery.org)

*organic autumn produce*

## CHAMPLAIN VALLEY

### **Clover Mead Farm**

938 Mace Chasm Road

Keeseville, NY 12944

(518) 834-7306

*cheese (certified organic)*

### **Laughing Duck Farm**

792 NYS RT 22

Westport, NY 12993

(518) 962-4508

[www.laughingduckfarm.com](http://www.laughingduckfarm.com)

*sustainably farmed tilapia and micro-greens*



## HUDSON VALLEY

### **Fleisher's Grass-Fed & Organic Meats**

38 John Street  
Kingston, NY 12401  
(845) 338-6666

*grass-fed burgers and frankfurters*

### **Hudson Valley Fresh**

2715 Route 44, Suite 1  
Millbrook, NY 12545  
(845) 677-8223

[www.hudsonvalleyfresh.com](http://www.hudsonvalleyfresh.com)

*sustainably produced milk from independent local farms*

### **Nettle Meadow Farm**

484 South Johnsbury Road  
Warresburg, NY 12885  
(518) 623-3372

*goat cheese*

### **Rondout Valley Growers Association**

PO Box 867  
Stone Ridge, NY 12484  
(845)687-0051

[www.rondoutvalleygrowers.org](http://www.rondoutvalleygrowers.org)

*autumn produce, meat, syrup, and more from the Rondout Valley*

### **Sprout Creek Farm**

34 Lauer Road  
Poughkeepsie, NY 12603  
(845) 485-9885

[www.sproutcreekfarm.org](http://www.sproutcreekfarm.org)

*grass-fed cow milk cheese*

### **Three Corner Field Farm**

1311 County Route 64  
Shushan, NY 12873  
(518) 854-9695

[www.dairysheepfarm.com](http://www.dairysheepfarm.com)

*naturally-raised, pasture-fed dairy sheep and lamb*

### **Threshold Farm**

16 Summit Street  
Philmont, NY 12565  
(518) 672-5509

*biodynamic apples*

## LONG ISLAND: EAST END

### **Edible East End**

(631) 537-4637  
[www.edibleeastend.com](http://www.edibleeastend.com)

*Edible East End* is a quarterly magazine that celebrates the harvest of the Hamptons and North Fork. Filled with engaging stories and enticing photography, *Edible East End* helps define a Long Island cuisine, promote the local bounty, and build ties between farmers, fishers, and the rest of the community.

*Edible East End* has helped bring the following producers and vintners to Urban Harvest 2005:

### **Catapano Dairy Farm**

3985 Sound Avenue  
Mattituck, NY 11952  
(631) 298-0043

[www.catapanodairyfarm.com](http://www.catapanodairyfarm.com)

*chevre, pure goat milk*

### **Hamptons Honey Company**

(631) 537-9495  
[www.hamptonshoney.com](http://www.hamptonshoney.com)  
*biodynamic honey*

### **Mecox Bay Dairy**

855 Mecox Road  
Bridgehampton, NY 11968  
(631) 537-0335

*atlantic mist soft ripened cheese, mecox sunrise-washed rind tomme*

### **Open Minded Organics**

(631) 574-8889  
[www.openmindedorganics.com](http://www.openmindedorganics.com)  
*organically grown blue oyster mushrooms*

### **Paumanok Preserves**

(631) 878-0619  
[www.paumanokpreserves.com](http://www.paumanokpreserves.com)  
*hand-crafted preserves made with local fruit*

### **Tiger Spuds**

(631) 872-2594  
*farm raised, farm made potato chips*







## East End Vintners at the New Amsterdam Market

### Macari Vineyards

150 Bergen Avenue  
Mattituck, NY 11952  
(631) 298-0100  
www.macariwines.com

### Martha Clara Vineyards

6025 Sound Avenue  
Riverhead, NY 11901  
(631) 298-0075  
www.marthaclaravineyards.com

### Raphael

39390 Main Road, Route 25  
Peconic, NY 11958  
(631) 765-1100  
www.raaphaelwine.com

### Shinn Estate Vineyards

2000 Oregon Road  
Mattituck, NY 11952  
(631) 804-0367  
www.shinnvineyard.recipesfromhome.com

### Wölffer Estate

139 Sagg Road  
Sagaponack, NY 11962  
(631) 537-5106  
www.wolffer.com

## NEW JERSEY

### Upper Meadows Farm

16 Pollara Lane  
Montague, NJ 07827  
(973) 293-8171  
www.uppermeadowsfarm.com  
*organic produce, honey, and fish*

### Valley Shepherd Creamery

50 Fairmount Road  
Long Valley, NJ 07853  
(908) 876-3200  
www.valleyshepherd.com  
*cheese*

### Oak Shade Farm

19 Oak Ave.  
Denville, NJ 07834  
(973) 625-5873  
*fresh and dried organic shiitake, wild mushrooms,  
wildcrafts, and organic produce*

## BERKSHIRES

### Berkshire Cheese Makers

P.O. Box 2021  
Lenox, MA 01240  
(413) 445-5935  
*Berkshire blue cheese*

### High Lawn Farm

535 Summer Street  
Lee, MA 01238  
(413) 243-0672  
*milk and butter from Jersey cows*

### Hillman Farm

305 Wilson Hill Road  
Colrain, MA 01340  
(413) 624-3646  
*Hillman Harvest cheese*

### Real Pickles

P.O. Box 40  
Montague, MA 01351  
(413) 863-9063  
www.realpickles.com  
*organic dill pickles, sauerkraut, asian-style cabbage,  
red cabbage*

### West County Cider

P.O. Box 29  
Colrain, MA 01340  
(413) 624-3481  
www.westcountycider.com  
*cider (available for purchase at Chambers  
Street Wines)*



## CONNECTICUT

### CitySeed

P.O. Box 2056  
New Haven, CT 06521  
(203) 773-3736

CitySeed, a non-profit based in New Haven, CT, runs a network of four farmers markets and seeks to engage the community in growing an equitable, local food system that promotes economic development, community development and sustainable agriculture.

CitySeed has brought the following producers to Urban Harvest 2005:

### Cato Corner Farm

178 Cato Corner Rd.  
Colchester CT 06415  
(860) 537-3884  
www.catocornerfarm.com  
*farmstead cheese*

### Snootyfood

Oxford, CT  
(888) SNOOTY1  
*pickles and condiments with organic ingredients from local farms*

### Jim's Concoctions

(203) 452-0510  
www.jimsconcoctions.com  
*condiments with ingredients from local farms*

### Farm River Honey

PO Box 685  
North Branford, CT 06471  
*honey*

## VERMONT & NEW HAMPSHIRE

### The Vermont Cheese Council

2083 East Main St.  
Richmond, VT 05477  
(866) 261-8595  
www.vtcheese.com  
*cheeses from Vermont*

The Vermont Cheese Council is a not-for profit organization which provides the community of Vermont cheesemakers with technical assistance to continually improve their cheeses. The Vermont Cheese

Council also operates to expose the general public to the high quality and diversity of Vermont cheese.

Council members believe that cheesemaking is a sustainable industry that is vibrant, growing, and cooperative. The council supports its Vermont community, its agricultural practices and the importance of sustaining its working rural landscape. The council is committed to the health, growth and success of each of its members, and is pleased to make this presentation of Vermont Cheeses at the New Amsterdam Market.

### Poverty Lane Orchards & Farnum Hill Ciders

98 Poverty Lane  
Lebanon, NH 03766  
(603) 448-7326  
www.povertylaneorchards.com  
www.farnumhillciders.com  
*heirloom apples and cider (cider available for purchase at Chambers Street Wines)*

## FINGER LAKES AND BEYOND

### Bellwether Hard Cider

9070 Route 89  
Trumansburg, NY 14886  
(888) 862-4337  
www.ciderly.com  
*cider*

### Blue Hill Farm

8567 Reed Hill Road  
East Otto, NY 14729  
(716) 257-3842  
*fresh yogurt, custards, and more from pastured milk*

### Eve's Cidery

1408 Trumansberg Road  
Ithaca, NY 14850  
(608)564-7849  
*cider*

### Northeast Game Meat

P.O. Box 125, Williams Road  
Candor, New York 13742  
(888) VENISON  
www.negamemeat.com  
*venison and venison products*



## NEW YORK CITY

### **Cocoa Vino**

1287 Atlantic Avenue  
Brooklyn, NY 11216  
(646) 418-7634  
[www.cocoavino.com](http://www.cocoavino.com)

*organic chocolates, bonbons and confections  
containing local, organic and sustainably  
produced ingredients*

### **DB Bistro Moderne**

55 West 44th Street  
New York, NY 10036  
(212) 391-2400  
[www.danielnyc.com](http://www.danielnyc.com)

*tasting plate with tilapia from Laughing Duck Farm*

### **Gorilla Coffee**

97 5th Avenue  
Brooklyn, NY 11217  
(718) 320-3243  
[www.gorillacoffee.com](http://www.gorillacoffee.com)

*fresh roasted, fair-trade, organic coffees*

### **Green Brown Orange**

61 Hester Street  
New York, NY 10002  
(212) 254-9825  
[www.greenbrownorange.com](http://www.greenbrownorange.com)

*vegetable frittatas made with local eggs and produce*

### **Il Buco**

47 Bond Street  
New York, NY 10012  
(212) 533-1932  
[www.ilbuco.com](http://www.ilbuco.com)

*porchetta sandwiches*

### **In Pursuit of Tea**

224 Roebling Street  
Brooklyn, NY 11211  
(866) TRUE-TEA  
[www.inpursuitoftea.com](http://www.inpursuitoftea.com)

*tea from small, independent producers*

### **The Lower East Side Ecology Center**

P.O. Box 20488  
New York, NY 10009  
(212) 477-4022  
[www.lesecologycenter.org](http://www.lesecologycenter.org)

*compost and composting services for biodegradable  
market waste*

### **Marlowe and Sons**

81 Broadway  
Brooklyn, NY  
(718) 384-1441

*ice cream made with locally sourced milk  
and ingredients*

### **Mercadito & Mercadito Grove**

179 Avenue B  
New York, NY 10009  
(212) 529-6490  
100 7th Avenue South (at Grove St)  
New York, NY 10014  
(212) 647-0830

*fresh tacos with locally sourced fillings*

### **Rick's Picks**

195 Chrystie Street, #602E  
New York, NY 10002  
(212) 358-0428  
[www.rickspicksnyc.com](http://www.rickspicksnyc.com)  
*artisanal pickles*

### **Sullivan Street Bakery**

73 Sullivan Street  
New York, NY 10012  
(212) 334-9435  
[www.sullivanstreetbakery.com](http://www.sullivanstreetbakery.com)

*savory pizzas with seasonal organic toppings and  
fresh organic bread*



## BEER

### **Bierkraft**

191 Fifth Avenue  
Brooklyn, NY 11217  
(718) 230-7600  
www.bierkraft.com

### **Brewery Ommegang**

656 County Highway 33  
Cooperstown, NY 13326-9248  
(607) 544-1800  
www.ommegang.com

### **Dogfish Head**

6 Cannery Village Center  
Milton, DE 19968  
(302) 684-1000  
www.dogfish.com

### **Flying Bison Brewing Company**

491 Ontario Street  
Buffalo, NY 14207  
(716) 873-1557  
www.flyingbisonbrewing.com

### **Flying Fish Brewing Company**

1940 Olney Avenue  
Cherry Hill, NJ 08003  
(856) 489-0061  
www.flyingfish.com

### **Heavyweight Brewing Company**

701 Valley Road  
Ocean Township, NJ 07712  
(732) 493-5009  
www.heavyweight-brewing.com

## CIDER

### **Bellwether Hard Cider**

9070 Route 89  
Trumansburg, NY 14886  
(888) 862-4337  
www.ciderly.com

### **Domaine Pinnacle**

150 Richford Road  
Frelighsburg, Quebec  
Canada J0J 1C0  
(450) 298-1222  
www.icecider.com

### **Eve's Cidery**

1408 Trumansberg Road  
Ithaca, NY 14850  
(608) 564-7849  
www.evescidery.com

### **Flag Hill Farm**

P.O. Box 31  
Vershire, VT 05079  
(802) 685-7724  
www.flaghillfarm.com

### **Furnace Brook Winery**

508 Canaan Road  
Richmond, MA 01254  
(800) 833-6274  
www.hilltoporchards.com

### **Poverty Lane Orchards & Farnum Hill Ciders**

98 Poverty Lane  
Lebanon, NH 03766  
(603) 448-7326  
www.povertylaneorchards.com  
www.farnumhillciders.com

### **Pup's Cider Company**

193 East Road  
Greenfield, NH 03047  
(877) 655-PUPS  
www.pupscider.com

### **Warwick Valley Winery**

114 Little York Road,  
Warwick, New York 10990  
(845) 258-4858  
www.wvwinery.com

### **West County Cider**

P.O. Box 29  
Colrain, MA 01340  
(413) 624-3481  
www.westcountycider.com



## LIQUEUR

### **Westford Hill Distillers**

196 Chatey Road  
Ashford, CT 06278  
(860) 429-0464  
[www.westfordhill.com](http://www.westfordhill.com)

## SODA

### **Fizzy Lizzy**

265 Lafayette Street, Ste. D20  
New York, NY 10012  
(212) 966-3232  
[www.fizzylizzy.com](http://www.fizzylizzy.com)

## WINE

### **Bedell Vineyards**

36225 Main Road (Rt. 25)  
Cutchogue, NY 11935  
(631) 734-7537  
[www.bedellcellars.com](http://www.bedellcellars.com)

### **Macari Vineyards**

150 Bergen Avenue  
Mattituck, NY 11952  
(631) 298-0100  
[www.macariwines.com](http://www.macariwines.com)

### **Martha Clara Vineyards**

6025 Sound Avenue Riverhead  
NY 11901  
(631) 298-0075  
[www.marthaclaravineyards.com](http://www.marthaclaravineyards.com)

### **Raphael**

39390 Main Rd. Route 25  
P.O. Box 17  
Peconic, NY 11958  
(631) 765-1100  
[www.raphaelwine.com](http://www.raphaelwine.com)

### **Shinn Estate Vineyards**

2000 Oregon Road  
Mattituck, NY 11952  
(631) 804-0367  
[www.shinnvineyard.recipesfromhome.com](http://www.shinnvineyard.recipesfromhome.com)

### **Wölffer Estate**

139 Sagg Road  
P.O. Box 9002  
Sagaponack, NY 11962  
(631) 537-5106  
[www.wolffer.com](http://www.wolffer.com)

**Slow Food** is a nonprofit organization working to create a global food society that respects the diversity of the Earth and the people who cultivate it, providing good, clean, and fair food for all people. Carlo Petrini founded Slow Food as a response to the opening of a McDonald's in Rome's historic Piazza Spagna in 1986. Since then, Slow Food has grown into a worldwide movement, with more than 80,000 members in 45 countries.

Slow Food USA works to promote the food traditions that are part of the cultural identity of this country, through programs in biodiversity and taste education and with our 13,000 members in 150 chapters, called *convivia*. Urban Harvest is Slow Food USA's tribute to the farmers, artisans, and chefs who keep our regions' culinary heritage alive.

Founded in 1975, **The Institute of Culinary Education** is one of the oldest and most prestigious culinary schools in the United States and a New York institution. The school is dedicated to providing inspiration and innovation in culinary education, and to that end offers three distinct programs: career training, recreational classes, and special events.

I.C.E.'s Career Division offers accredited 6 to 11 month diploma programs in Culinary Arts, Pastry & Baking and Culinary Management. I.C.E.'s alumni have gone on to achieve culinary acclaim in every aspect of the food industry as chefs, restaurateurs, caterers, and in the food media world in test kitchens, on the Food Network and as food writers. I.C.E. and its alumni have won numerous accolades, including awards given by the prestigious James Beard Foundation and International Association of Culinary Professionals (IACP).

For the general public, I.C.E.'s Recreational Division offers over 1,600 one- to five-day hands on cooking courses a year covering all ethnic cuisines and techniques, and the Special Events Division offers unique hands-on cooking parties for groups ranging from 12 to 84 people for personal celebrations and corporate events.

I.C.E. is located on five floors covering 42,000 square feet in the heart of New York's Flatiron District, just moments away from the Union Square Greenmarket and some of the greatest restaurants in the world. With ten teaching kitchens, modern classrooms, and a resource library, I.C.E. is able to provide its students and guests with a unique, engaging and thorough education, whatever the occasion or goal. For more information and a full schedule of courses, please visit I.C.E.'s website at [www.iceculinary.com](http://www.iceculinary.com).

**The New York City Municipal Building** was constructed following an architectural competition sponsored by the City in 1907-1908 to consolidate various agencies. Urged by Mayor George B. McClellan to enter, the firm of McKim, Mead and White won with a proposal for a classically detailed skyscraper, an irony given that Charles Follen McKim disdained high-rise buildings as destroyers of civic beauty. The U-shaped structure was designed by a younger partner, William Mitchell Kendall (1856-1941) and adroitly placed on an irregular site bisected by Chambers Street and criss-crossed by underground transit connections. Completed in 1913, the twenty-five-story block was surmounted by a central "wedding cake" tower and adorned with Adolf A. Weiman's sculpture *Civic Fame*.

— Municipal Building reference from *The Encyclopedia of New York City*, Kenneth T. Jackson, editor (Yale University Press, 1995)

“...In short, every kind of fruit which grows in the Netherlands is plenty already in the *New Netherlands*, which have been introduced by the lovers of agriculture, and the fruits thrive better here...”

*from a Description of New Netherland (Beschryvinge van Nieuw-Nederlant)*  
by Adrian Van Der Donck 1655

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