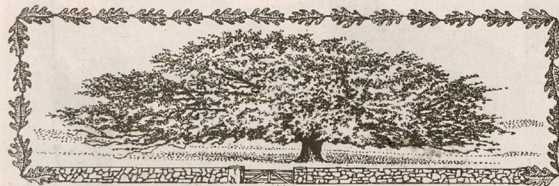




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Talk of the Town

By MICHAEL MILLIUS

People of Bedford, one of the most beautiful sounds you'll ever hear is the joyful noise of human voices raised in song. And you're in luck, as this very sound will be emanating for the Antioch Baptist Church on Saturday, Nov. 5, at 8 p.m. during their 41st **Annual Chancel Choir Concert**. Featuring one of the most soul-stirring Baptist choirs in southern New England, it's an annual event that never fails to inspire the human heart. Not too soon to put on your calendar and not to be missed. Another annual event at the ABC is the Joint Worship Service with St. Matthew's Church being held on Sunday, Oct. 23, at 10:45 a.m.

The seventh annual **Feed Me Fresh** gala benefiting the **Mount Kisco Child Care Center** was celebrated recently and very meaningfully honoring both **Leslie Lampert**, the proprietor of both the popular Ladle of Love and Café of Love eateries in Mount Kisco and **Marian and Larry Cross**, owners and farmers of local Amawalk Farms. The event was a great success, drawing hundreds of attendees and made secure by the presence of two members of Bedford's finest, Officers **Michael Callahan** and **Vincent Gruppuso**.

Feed Me Fresh is an important program based at the Mount Kisco Child Care Center that teaches children as young as 18 months the value of healthy, fresh food by participating in the planting, growing, harvesting and preparation of food from the center's garden. They also visit local organic farms like Amawalk to swap local farming tips. Amawalk is interesting, as it stands out among local farms for the thorough research it does in refining what it grows and brings to market. Over the last six years, and encouraged by organic farmers upstate, Amawalk has experimented with growing six varieties of garlic to find the best for their farm. It came down to two varieties, German white and another called porcelain music, and after more growing, Porcelain Music prevailed. It was planted in the fall of 2010 as the sole variety and harvested this past July. Garlic comes in two broad categories, soft neck and hard neck. Soft neck is the kind one sees braided in photographs and tends to store a bit longer than the hard neck. However, chefs and garlic aficionados much prefer hard neck (the porcelain music type) which, properly cured and stored, will keep well for at least four months if not longer. As Amawalk's now signature garlic, about 200 porcelain music garlic seeds from their own stock will soon be planted on the farm to yield about 1,000 bulbs of certified organic hard neck Amawalk Farms Porcelain Music garlic to be harvested next July.