

Catered Meals by Eric Edgin

Many of you may know Eric Edgin from past Spoon Gatherings or from the classes he teaches at the North House Folk School where he teaches a variety of classes including, Northwoods cuisine, meat curing and fermenting. This year, Eric has offered to prepare a series of meals for participants at this year's Spoon Gathering. This is a terrific opportunity for Gathering attendees as eating opportunities in Milan are to say the least, limited.

The meals are very reasonably priced and all ingredients are organic or locally sourced in Minnesota. The pork is sourced from Garden Creek Farm outside of Duluth and the eggs are humanely raised in Minnesota.

You will notice there are both meat and vegetarian options for each meal. All meals are listed on the Milan Village Arts school's registration page for the 2016 Spoon Gathering.

Please try to register for meals as early as possible, so that Eric has time to organize the ingredients.

Go to www.milavillageartsschool.org
Click on "Register Online" on the Homepage

Click on the "2016 Spoon Gathering Event Registration" icon
Choose your meals.

Eric is also a talented craftsman and spoon carver. Please go to his website to view his work and learn about his classes.

<http://www.decadencebyhand.com>

<http://www.northhouse.org/courses/courses/instructor.cfm/iid/269>

Eric Edgin Bio

My interests are multifaceted but overlap in the way that they all revolve around food...the plant identification, plant harvesting, hunting, fishing, and trapping; processing tools, fermentation, preservation techniques; and cooking styles, techniques, and implements. I craft the accoutrements for the above, which includes the blacksmithing of knives and tools; the woodworking of wooden buckets and trays for fermentation; and the woodworking of bowls, spoons, and dishes for serving and eating. These aspects combine for a low-tech but rich life, with a deep connection to and knowledge of the local environment, as well as a specific taste from localized cuisine (i.e. wooden buckets as vessels for fermenting local foods with local bacteria, known as *terrior*).

*Thursday Dinner 6:00 p.m. -
7:00 p.m.*

\$15/adult \$7.50/child under 6

Traditional Southeast Asian Stir Fry

Stir fried pork and vegetables in a peanut sauce served on rice with grated fresh vegetables and chopped herbs.

or

Vegetarian option: Stir fried tofu and vegetables in a peanut sauce with grated fresh vegetables and chopped herbs .

Both meals served with:

- cucumber salad*
- vegetable filled fried roll with dipping sauce*
- Dessert: taro pudding*

Arvid Norquist Swedish coffee and a selection of tea

Friday Lunch Noon - 1 p.m.

\$10/adult \$5.00/child under 6

- Pork pastrami or ham sandwich with fixings - fried egg, spinach, lettuce, tomato, onion, cheese, bacon, mustard and sauces .*

or

Vegetarian Option - Fried adzuki bean tempeh sandwich with fixings - fried egg, spinach, lettuce, tomato, onion, cheese, mustard and sauces .

Both meals served with:

- egg salad*
- Homemade gluten free bread is available for those with gluten intolerance.*

Friday Dinner *6:00 p.m. -*
7:00 p.m.

\$15/adult \$7.50/child under 6

Slow roasted pork with choice of sauces

or

*Vegetarian Option - marinated braised
chickpea tempeh*

Both meals are served with:

- cornbread*
- potato salad*
- roasted vegetables*
- coleslaw*
- Dessert: walnut cake*

Arvid Norquist Swedish coffee and a selection of tea

Saturday Lunch Noon - 1 p.m.

\$10/adult \$5.00/child under 6

tagliatelle pasta with peas and prosciutto

or

Vegetarian option: Cici E Tria pasta with chickpeas and onion

Gluten free option: homemade gluten free noodles with either meat or vegetarian option.

Both meals are served with:

- Onion and fennel veloute (soup)*