

# C T C & G

Connecticut Cottages and Gardens

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# Barn Supper

ENJOY THE BOUNTY AND SENSE OF COMMUNITY OF LAST SEASON THROUGH AN UNFORGETTABLE EVENING AT DIRT ROAD FARM

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AS SEEN IN  
**CTC&G**  
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Local Talent Floral artist and farmer Laura Mulligan created the arrangements with flowers from Dirt Road Farm. Vases and plates are by Frances Palmer. See Resources.



**J**UST ABOUT A YEAR AGO, we photographed this farm-to-table barn supper at Dirt Road Farm (DRF)—a small farm on an unpaved road in Weston, which is owned and operated by farmer-chef Phoebe Cole-Smith and her husband, former NHL executive Mike Smith. These days, we're all feeling nostalgic for get-togethers where distancing and masks are *not de rigueur*. On these pages, travel back to before-times for a rustic, tastefully unforgettable evening.

Cole-Smith, who was trained at the French Culinary Institute in NYC, is a big believer in "eating in season" and sources directly from nearby farms, farmers' markets, and purveyors for locally grown, raised and artisanal goods. Traditionally, her barn suppers—prepared by Cole-Smith and her team—begin

with a handcrafted specialty cocktail and passed house-made hors d'oeuvres. After spending time in the gardens or by the fire pit, guests move into the rustic barn. Three plated courses showcase just-picked produce, local pasture-raised meats and wild-harvested regional seafood paired with wines from area vineyards. The evening is topped off with a house-made dessert, such as meringues with DRF honey-roasted stone fruit and whipped cream.

Although the barn suppers and workshops are on hold, Cole-Smith continues to be very busy working in her gardens and selling honey, jams, jellies, maple syrup, pickles, preserves and more at the Westport Farmers' Market. She looks at this hiatus as an opportunity to take stock and plan ahead: "I look forward to 2021 when, hopefully, we'll be able to again sit at communal tables—meeting new people and sharing the very best in local foods."

**Farm Fresh** (THIS PAGE, CLOCKWISE FROM TOP LEFT) Phoebe Cole-Smith and sous chef Kelly Tyrrell collect eggs and visit the chicks. Local craftsman Bill Rowe built the garden gate and fence. Cole-Smith makes compound butter for the pasta and scallops course with Vermont Creamery butter and DRF-grown nasturtiums, shallots and herbs. *See Resources.*



## Harvest & Prep

### GATHERING

- > Picking up radishes and greens from Jaci Slattery, farm manager at the Hickories
- > Harvesting squash, vegetables, herbs and flowers from the gardens at DRF

### FOOD PREP

- > Roasting stone fruit from Woodland Farms for dessert
- > Making pasta with DRF eggs in the kitchen
- > Starting to cook the main course: fresh fettuccine with baby squash, squash blossoms and nasturtium butter, plus seared scallops and salsa verde
- > Setting out freshly baked sourdough bread from Idyllwild Bread





## Spirits & Snacks

### COCKTAIL HOUR

- > Concord grape, rosemary and Barr Hill Gin gimlet
- > Local wines and beers

### BAR SNACKS

- > DRF-grown poppyseed olive-oil crackers, guinea hen liver mousse, red currant mostarda
- > Vibrant “refrigerator” pickles (rainbow carrots, red onions, golden beets, cucumbers)
- > Sport Hill Farm “Popp-corn” with DRF maple butter

### PASSED HORS D'OEUVRES

- > Warm coddled Copps Island oysters on the half shell with bacon and celeriac
- > Marinated watermelon, feta, cucumber skewers with cilantro, lime, cayenne (not shown)



**All Smiles** (ABOVE, LEFT TO RIGHT) Refrigerator pickles are served by Kit Luckey, while Rosie Rodriguez pours gimlets. Saratoga sparkling spring water is used for a nonalcoholic “gimlet” option. Wines include Bridge Lane Wine and Wölffer Estate. Beer is from Nod Hill Brewery. See [Resources](#).



**Ready, Set, Serve** (CLOCKWISE ACROSS SPREAD FROM THIS PHOTO)  
The barn, originally built by the late Matthew Franjola, underwent renovation over the years. The DRF team plates the meal. Farm-grown flowers fill a Phoebe vase—made by friend Frances Palmer and named for Cole-Smith. The table napkins are by Elizabeth Eakins, as are the pillows on the chairs around the fire pit. See *Resources*.





## Dinner & Dessert

### DINNER IS SERVED

- > Idyllwild Bread's sourdough loaf with Arethusa Farm butter
- > Seasonal crudité's with roasted beet hummus (radishes, scallions, Little Gem leaves, turnips)
- > Fresh fettuccine with baby squash, squash blossoms and nasturtium butter
- > Seared sea scallops from the Local Catch with salsa verde

### DESSERT

- > House-made meringues with DRF honey-roasted stone fruit and whipped cream



**Chic Chefs** (THIS PHOTO) Phoebe Cole-Smith and Kelly Tyrrell sport Hedley & Bennett aprons. See Resources.