







# Savor at the Source

## 6 COLORADO FARM DINNERS & EVENTS

BY ASHLEY HUGHES

*An idyllic setting and fresher-than-fresh fare? That's the idea behind these functions offering delicious eats right on site at farms across the state. From agricultural surroundings to live music, here's what happens when farm meets table.*

### 63rd St. Farm

BOULDER

Just beyond the hustle and bustle of downtown Boulder, this permaculture-based farm nestled next to the Valmont Butte offers membership to a Community Supported Agriculture (CSA). When members pick up a bounty of organically grown veggies on Thursday evenings June through October, it turns into an event for all. Sample homemade brick-oven pizza, groove to live music and peruse products from partner farms and vendors, like local honey. Another opportunity to mingle and feast occurs with various Seed-to-Table dinners throughout the summer and fall. [63rdstfarm.com](http://63rdstfarm.com)

### Bean Acres

LAKWOOD

Eclectic Denver restaurant The Squeaky Bean opened in 2009, and two years later cultivated its own growing space in Lakewood at Warren Tech High School. Now dubbed Bean Acres, the plot has increased to 3 acres and two 6,000-foot greenhouses, where a majority of the ingredients for the restaurant are grown. A dinner series launched this year takes place on select Sundays — including Sept. 18, Oct. 16 and Nov. 13, 2016 — is set right in the greenhouse and features a four-course, veggie-forward meal paired with mocktails. And for a feel-good factor, a portion of the proceeds benefits the high school. [thesqueakybean.com](http://thesqueakybean.com)

### Three Leaf Farm

LAFAYETTE

The owners of seven restaurants in the area — such as the Boulder Dushanbe Teahouse and Louisville's The Huckleberry — have also created a farmstead lush with produce, fruit trees, herbs and flowers. The pastoral oasis opens up for monthly dinners June through October, each with a different theme. Kicking off with a summer solstice celebration, and then wrapping up the growing season with a tomato explosion on Sept. 10, 2016 and autumn harvest on Oct. 8, 2016, most of the meals are a four-course affair prepared by chefs from the sister restaurants. Round out the experience with a tour and the chance to visit with the farm's cuddly resident animals. [threeleafarm.com](http://threeleafarm.com)



## Sustainable Settings

CARBONDALE

Get into the spirit of ranch life at the Sustainable Settings annual Harvest Festival Dinner and Dance on Sept. 18, 2016. The nonprofit organization operates a working ranch along the Crystal River with the aim of building a more sustainable future through agriculture, green development and land stewardship. The fall event raises money for education programs, and is a lively gathering punctuated by ranch tours, hay-wagon rides and, of course, dishes crafted by area chefs using organic ingredients harvested on the property. Afterward, kick up your heels to the rhythm of the live band.

[sustainablesettings.org](http://sustainablesettings.org)

## Venetucci Farm

COLORADO SPRINGS

Gifted to the Pikes Peak Community Foundation by the original family that established Venetucci Farm, it remains committed to conservation and growing organic, healthy food. Culinary surprises abound at a yearly trio of Starlight Dinners, hosted in the big red barn. A guest chef showcases the best of what's freshly picked from the fields, and each course is paired with Synergy Wines and beer from Bristol Brewing Company. Don't miss the final date on Sept. 19, 2016, featuring Jay Gust of Colorado Springs' TAPateria and Pizzeria Rustica.

[ppcf.org/our-projects/venetucci-farm/](http://ppcf.org/our-projects/venetucci-farm/)

## Fox Fire Farms

IGNACIO

What more could you ask for than music, wine and food? That's what Friday nights at Fox Fire Farms bring May through September at the combination vineyard, winery and farm. Find a seat on the patio or bring a blanket to sprawl out on the lawn, and settle in to enjoy what could be folk rock, Americana or jazz, depending on the schedule. An assortment of meat and cheese boards, sandwiches, dip samplers and other eats are available for purchase, and don't forget to sip on award-winning wines like the Fox Fire Marquette and Summer Riesling. [foxfirefarms.com](http://foxfirefarms.com)

## Take Your Pick at Pumpkin Patches

As leaves change color and the air turns crisp, that's your cue to harvest the bounty of fall at pumpkin patches near and far. In addition to gorgeous gourds, you'll find these highlights:

- ▶ Animal pens at Cottonwood Farms in Boulder
- ▶ Harvest Festival at Berry Patch Farms in Brighton
- ▶ Tractor hay ride at Mile High Farms in Bennett
- ▶ Twists and turns at Fritzier Corn Maze in La Salle
- ▶ Chile-centric concessions at the Pantaleo Farms Great Pumpkin Patch in Pueblo
- ▶ Assorted apples at Colon Orchards in Cañon City
- ▶ Roaming headless horseman at Covered Bridge Ranch in Montrose
- ▶ Pumpkin bowling at Niemann's Pumpkin Patch in New Castle
- ▶ Activities galore at Studt's Pumpkin Patch & Corn Maze in Grand Junction

Ashley Hughes is a dining enthusiast and avid home cook who loves to explore the world through food. She lives in Denver, where she keeps up with the city's ever-growing restaurant scene.

