



I am pleased to announce that our June Event this year will be a presentation by Justin Weathers, the owner of Stove & Tap Restaurant: A Farmer's Market at the Shore. We are so lucky to have Justin join us for this event!

Justin is originally from Gainesville, Florida and moved up North to attend the Culinary Institute of America in Hyde Park, New York. He has worked in restaurants his entire life, with experience in both the kitchen and front of the house. Justin was the Executive Chef for Cescaphe Event Group in Philadelphia for two years, and worked for Stephen Starr for 6 years, initially opening Parc Brasserie. He went on to manage Buddakan, The Dandelion, and Continental Midtown. Currently, he owns a restaurant called Stove & Tap in Lansdale, PA, which is an American Gastropub. His group is opening two restaurants in Exton, PA this November.

A Farmer's Market at the Shore will demonstrate how to prepare a cocktail party spread for after the beach. The focus will be on using seasonal and fresh ingredients that can be used at the peak of their potential. He will concentrate on techniques, flavors, and preparations of regional ingredients.

Please join us on June 25th, immediately following our meeting, at approximately 11:00 to meet Justin, enjoy his presentation, and learn how to prepare some fresh and exciting culinary treats!