



# FEAST IN THE FIELD

MilkCrate held its first ever dinner in a field event on July 24, 2021. Celebrating Alberta products and producers with Allam Farms and Taste Alberta, the family-style menu created by MilkCrate's chef/owner Steven Brochu featured freshly baked MilkCrate Sourdough Bread with Pine-Smoked Butter, Field Greens with Cold Pressed Canola Oil & Smoked Saskatoon Berry Vinaigrette, Stewed Lentils & Biscuits, a Whole Hog roasted over coals, Roasted Mini Potatoes, Corn, Asparagus & Carrots and for dessert, an Ice Cream Cookie Trough featuring a variety of locally produced ice cream, house-made chocolate chip cookies, canola oil cake, chocolate chunks, dulce de leche and other confectionary delights. A delicious time was had by the 60+ who attended!



*Chef Steven explaining the menu.*



*Preparing stewed lentils for roasting.*



*Chef Steven Brochu of MilkCrate basting the whole hog.*



*Chris Allam sharing his farming story with Taste Alberta.*



*Truly a Feast in the Field – the main course!*



*Decadent Cookie Trough featuring locally made ice cream and MilkCrate baked treats.*