

GUILD HALL: OFFSITE

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Press Inquiries: 631.324.0806 x24

Amy Kirwin, akirwin@guildhall.org

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GUILD HALL'S POPULAR *STIRRING THE POT* CULINARY SERIES WITH FLORENCE FABRICANT RETURNS IN AUGUST AT THREE OFFSITE LOCATIONS: ROBERTA'S IN MONTAUK, SAGAPONACK FARM DISTILLERY, AND HAYGROUND SCHOOL WITH ERIC RIPERT



Florence Fabricant, Photo: Fred Conrad for The New York Times; Roberta's, Photo: Ian Shiver; Sagaponack Farm Distillery, Photo: John Musnicki; Eric Ripert, Photo: Nigel Parry

July 12, 2022—East Hampton, NY — Guild Hall (158 Main Street, East Hampton) has announced the return of their popular series of culinary conversations, [*Stirring the Pot*](#), hosted by *New York Times* food and wine writer Florence Fabricant. The series, now in its 12th year, will take a new and exciting approach this season with three offsite events in August.

The series will begin on August 7 at the hot new Montauk outpost of the high-profile Brooklyn pizzeria, Roberta's, with a conversation with the owner Brandon Hoy and a mozzarella-making demonstration, followed by a family-style lunch. The second installation, at Sagaponack Farm Distillery on August 21, with co-owner Marilee Foster and Head Distiller Matt Beamer, will focus on the Foster family's 6th generation farm and the products that go into their spirits, the process of distilling, and a "happy hour" cocktail-making demo including drinks and snacks. The series finale will be held at Hayground School in Bridgehampton on August 28 with world-famous Chef Eric Ripert of Le Bernardin, includes a ratatouille-making demonstration and sampling. The conversation with Ripert, who is also a local resident, will focus on summer produce and his latest book *Vegetable Simple*. The program will be followed by a book signing and beer sampling by Sag Harbor's new Kidd Squid Brewery.

"Organizing this year's series at off-campus locations was a challenge," says Florence Fabricant. "But the events we have been able to schedule, with the most generous

participation of local culinary stars to support Guild Hall, promise to be exciting, informative, delicious, and fun!"

SUNDAY, AUGUST 7, 11AM:
PIZZA AT ROBERTA'S

Talk, Mozzarella-Making Demo and Lunch* at Roberta's in Montauk

240 Fort Pond Road, Montauk

Main Dining Room: \$200 (\$180 for Members) – Includes prime close-up seating, a Roberta's gift bag including cookbook and Goldbelly gift card

Counter: \$160 (\$144 for Members) – Includes second level counter seating, a Roberta's gift bag (excludes cookbook), and Goldbelly gift card

**Family-style lunch includes a charcuterie cheese plate, salad and 3 kinds of pizza, a glass of beer, wine, or soft drink, plus a dessert box from Citarella.*

SUNDAY, AUGUST 21, 4PM
COCKTAILS IN SAGAPONACK

Talk, Cocktail-Making Demo, Tasting, and Happy Hour at Sagaponack Farm Distillery with Marilee Foster and Head Distiller Matt Beamer

369 Sagg Road, Sagaponack

\$125 (\$100 for Members) - Must be 21+ to attend this program

Event includes 3 tastings and one Seb's Folly cocktail (or mocktail), plus snacks from Citarella.

SUNDAY, AUGUST 28, 11AM
RATATOUILLE WITH RIPERT

Vegetable Simple Talk, Demo, Tasting, and Book Signing with Chef Eric Ripert
Hayground School

151 Mitchell Lane, Bridgehampton

\$150 (\$125 for Members)

With Book: \$185 (\$160 for Members)

Event includes a sampling of Eric's famous ratatouille, tastings of Kidd Squid beer, and a treat from Citarella.

ABOUT FLORENCE FABRICANT

Florence Fabricant, a food and wine writer for *The New York Times*, contributes the weekly Front Burner and Off the Menu columns, is a member of the wine panel and writes the pairings column for the wine tastings. She frequently writes features that appear in the Food section and also covers food and travel elsewhere in the Times. She has written 13 cookbooks. This spring, her latest, *The Ladies Village Improvement Society Cookbook: Eating and Entertaining in East Hampton* to celebrate the 125th anniversary of LVIS was published by Rizzoli. Other books include *Wine with Food*, based on the New York Times pairings columns and written with Eric Asimov and *The City Harvest Cookbook*, both published by Rizzoli. She actually began her career as a food writer in East Hampton, contributing the column In Season to the East Hampton Star. A Phi Beta Kappa graduate of Smith College, she has an M.A. in French from New York University Graduate School of Arts and Sciences. She holds L'Ordre National du Mérite from the French government, is on the Board of Trustees of Guild Hall in East Hampton, N.Y., and is a member of Who's Who of Food and Beverage in America.

(New York, NY). She and her husband, Richard, a retired lawyer, live in Manhattan and East Hampton, N.Y. They have two children and two grandchildren.

ABOUT GUILD HALL

Guild Hall is the cultural heart of the East End: a museum, performing arts, and education center, founded in 1931. We invite everyone to experience the endless possibilities of the arts: to open minds to what art can be; inspire creativity and conversation; and have fun.

For more information about this and other programs, visit www.guildhall.org.

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