

NORTHERN NEW YORK COMMUNITY FOUNDATION  
(*Located in the Northern New York Philanthropy Center*)  
131 Washington St., Watertown, NY 13601  
(315) 782-7110 • Fax: (315) 782-0047  
Web: [www.nnycf.org](http://www.nnycf.org) • email: [info@nnycf.org](mailto:info@nnycf.org)

---

For Immediate Release  
June 2, 2017

For more information:  
Mary Perrine, NNYCF (315) 782-7110  
Dani Baker, Cross Island Farms (315) 482-3663

**A Magical Evening at Cross Island Farms:  
Local Wine and Cheese Tasting Event to Benefit the Community Foundation**

Cross Island Farms on Wellesley Island is holding a wine and cheese tasting to benefit the Northern New York Community Foundation from 4-7 p.m. Friday July 14. It will take place outdoors rain or shine (with tents in case of inclement weather) in the Farms' recently planted "Edible Forest Garden." Homestead Heritage Cheese of LaFargeville and The Cape Winery of Cape Vincent will be offering samples and sales of their cheeses and wines accompanied by Jim Burr on the keyboard. A representative from the Community Foundation will be on hand to meet and greet attendees. Informal tours of the garden will be led by Dani Baker, its designer and co-owner of the Farm. The event is open to the public for a minimum donation of \$20 per person. All proceeds will go to the Community Foundation.

Cross Island Farms' "Edible Forest Garden" is the newest addition to Wellesley Island's highly diversified certified organic farm. It is a beautifully landscaped perennial planting of fruits, nuts, berries, herbs and other edibles comprising a multi-purpose outdoor venue. Guests can take a leisurely stroll or an informal tour around the one acre garden, sampling organic edibles along the way.

Homestead Heritage Cheese is the newest addition to Homestead Fields, a sixth generation dairy farm in LaFargeville, which became a certified organic dairy in the spring of 2007 and began its organic cheese making venture operated by Dave Van Pelt in 2013. Its certified organic cheese curd is available at the River Rat, the North Country Store and at the farm where within a year its aged artisan cheddar cheese will also be sold.

The Cape Winery is a locally owned winery and vineyard located in Cape Vincent. It is owned and operated by David and Sandra Fralick on the historic Deerlick Farm. The limestone

soil imparts a unique taste to the cold hardy grapes known as the “Taste of the Cape.” The Cape Winery has produced many award winning wines including red, white, and rose’ wines varying in taste from dry to sweet.

Jim Burr has been a part of the North Country music scene for over 40 years. If a piano was involved, he probably was as well. Jazz bands, wedding bands, rock bands, bar bands, big bands, country bands, soloist, and accompanist - he's done it all. For the past 15 years, he was musical partner to the late great Sam Hopkins. While he enjoys playing many musical styles, his favorite is the American Popular Song. Gershwin, Cole Porter, Richard Rodgers, Johnny Mercer, Jimmy VanHeusen, Duke Ellington are but a few of the composers he presents.

For more information on the Community Foundation, please contact their office at (315) 782-7110 or visit [www.nnycf.org](http://www.nnycf.org). Online donations may be accepted on the Foundation’s website prior to the event (under special instructions, please note “Cross Island Farms”).

To learn more about this event, you may contact the Community Foundation, Cross Island Farms at (315) 482-3663, or connect with the farm via email at [organic@crossislandfarms.com](mailto:organic@crossislandfarms.com).

The Northern New York Community Foundation makes grants to support the work of non-profit organizations and provides scholarships to individuals in Jefferson, Lewis and St. Lawrence Counties. The Foundation has been built and added to from gifts (both while living and through their legacy plans) by individuals and organizations committed to meeting the changing needs of Northern New York, as well as supporting specific charitable interests and passions.

###