

FEATURED AREA:

Southeast & Southwest Montco

**CHEF SPOTLIGHT:
FARM & FISHERMAN**

**TAKEOUT, DELIVERY,
& CARRY OUT**

**MONTCO MAKERS
SPOTLIGHT: FIVE
SAINTS DISTILLING**

RECIPE SHARE

Download the
Visit Valley
Forge App



THE OFFICIAL DINING MAGAZINE OF MONTGOMERY COUNTY, PA

Chef's Spotlight: *The Farm & Fisherman Tavern*

By Katie Kohler

Fans of the fall get excited about the return of pumpkin spice everything and peeping Pennsylvania's beautiful foliage. Josh Lawler, the chef/owner of The Farm and Fisherman Tavern in Horsham, looks forward to the start of autumn for a different reason. The season is packed with his favorite ingredients.

"It's where you get the overlap of end-of-summer vegetables and beginning of fall vegetables like corn, tomatoes, squash and greens."

At The Farm and Fisherman Tavern, Lawler pairs fresh, seasonal produce and proteins with carefully-selected wine, spirits, and local drafts in a comfortable, family friendly, tavern environment.

MENU HIGHLIGHTS AT THIS MONTGOMERY COUNTY FARM-TO-TABLE STANDOUT INCLUDE:

- Housemade potato chips with 24 hour roasted onion dip.
- Roasted Cauliflower with a Mushroom Curry Cream
- Short rib
- Fish and chips

Lawler started cooking when he was fourteen-years-old. He spent most of his time tending to a quarter-acre farm in his backyard or next to his grandfather who was a butcher and had a shop on 69th street in Philadelphia.

"He always had something going in the kitchen and was willing to share his knowledge with me. I enjoyed my time in the kitchen with him."

Lawler's childhood passion turned into a career. He spent his early professional days at Laurent Tourondel's original BLT Steak, where he learned to source produce and meats from Hudson Valley Farmers. He was the opening chef de cuisine at his mentor Chef Bill Telepan's eponymous Manhattan restaurant, Telepan. Then, as chef de cuisine at Blue Hill at Stone Barns in New York, he developed the restaurant's daily five- and eight-course tasting menus focusing on local, sustainably raised ingredients. All the while, he earned praise from diners and accolades from prestigious publications. In Philadelphia, Lawler worked at acclaimed restaurants such as The Fountain, Buddakan, and Striped Bass.

THE FARM & FISHERMAN

575 Horsham Rd
Horsham, PA 19044
267.673.8974



"When you're a chef, you're using your mind," said Lawler explaining why what has kept him in the kitchen for over twenty-seven years. "You use your artistic side for creating dishes, the business side for food costs. Even though you are in the kitchen every day there are lots of different hats you wear and there are a lot of jobs rolled up into one. It keeps things fresh."

The Farm and Fisherman Tavern in Horsham is the second iteration of the BYOB that started on Pine Street in Philadelphia. In 2012, he was a James Beard semifinalist for "Best New Restaurant" in America.

LAWLER TOLD EATER PHILADELPHIA IN 2016:

"When I came back to Philly five years ago, people didn't know who I was. The BYOB gave me a platform for people to get to know my food. I never thought it would take off like it did. But on the other hand, I knew one day I'd eventually outgrow the physical space."

The Farm and Fisherman Tavern opened in Horsham in 2017. The menu is filled with the bounty of the rich soil of Lancaster County and Lawler also works hard to promote the area's farmers.

"I see a lot of value eating with the seasons and eating food that makes sense for the time of year. It's important to support local farms and make their food available for everyone."

CLOSING TIME WITH CHEF JOSH LAWLER

Kitchen tool I can't be without:
Mandoline

If I go to a farmers market I always get:
"Flowers for my wife."



Try Take-Out: *Southeast & Southwest Montco, Pennsylvania*

By Samantha Cummons

Exhausted your go-to at home dinner recipes? Montgomery County gets it, and we're here for you. Enjoy local favorites from the comfort of your own home with take-out and delivery from Montco's **1,600+ restaurants**:



Bernie's Restaurant & Bar - Hatboro



Lochel's Bakery



Farmer's Daughter Restaurant

Anthony's Coal Fired Pizza – Horsham, Blue Bell

acfp.com/location/horsham

Be Well Bakery & Café

bewellbakery.com/menu-overview-3

Bernie's Restaurant & Bar – Glenside, Hatboro

myberniesglenside.com/menus

mybernieshatboro.com/menus

Blue Bell Inn

bluebellinn.com/our-menus

Cantina Feliz

cantinafeliz.com/menus

Costa Deli & Gina's Amazing Gourmet Cupcakes

costadeli.net

Dettera Restaurant & Wine Bar

dettera.com/menu

El Sarape

elsarapebluebell.com

Farm & Fisherman Tavern

fandftavern.com/dinner

Glenside Ale House

allmenus.com/pa/glenside/724070-glenside-ale-house/menu

Gypsy Blu

gypsyblurestaurant.com/menus

Iron Abbey Gastro Pub

ironabbey.com

Lochel's Bakery

lochelsbakery.com

MaGerk's - Horsham, Fort Washington

magerkspub.com/horsham

Nabrasa Brazilian Steakhouse

nabrasa.com

Farmer's Daughter Restaurant

farmersdaughterpa.com/menu-1

Scoogi's Italian Kitchen & Bar

scoogis.com

The Ways Restaurant and Brewery

thewaysrestaurantandbrewery.com

Yard House Willow Grove

thewaysrestaurantandbrewery.com

Five Saints Distillery: *Where the Best Fall Spirits are Served*

By Christine Tarlecki

During the pandemic, there's one thing you can count on, Five Saints Distillery Cocktails to Go. Looking for quality hand-crafted, small-batch spirits that are delivered to your door? Look no further than Five Saints!

Located in Norristown in the historic Human Engine #1 Firehouse, this Distillery offers ambiance as well as spirits. The location is a huge part of their company, as they are part of the Norristown community's revitalization as is the story of the 125-year-old firehouse, where many a fireman toiled to extinguish fires, so do the makers of Five Saints seek to extinguish your thirst and pay homage to the hardworking firemen of the past.

John George, Founder-Distiller at Five Saints Distilling, says that they are all about dedication and commitment to family, community, and quality. "When you walk in our doors you become a member of our family," he declares. "The distillery gives off authenticity, warmth, and a welcoming environment. The Humane served the community and surrounding area for over 150 years and we work with that in mind. The fire house was essentially a social club that put out fires when needed, once again we are a gathering place to serve and unite the community with old and new friends alike. We are working to finish the complete renovation of the entire building. A new kitchen on the second floor to serve casual American firehouse fare, a new bar and living/dining rooms on the second floor, and events space on the third floor for Yoga, Pilates, Corn hole Tourneys, small weddings, receptions, parties and more."

It's an honor to craft these spirits in a building wrought with history, and they are making history on their own, winning awards while using local ingredients to craft some of the best-tasting spirits around, like their Five Saints Premium Vodka (40% ABV, 750ml, 80 proof) that has won the 2017 Domestic Vodka Gold Medal from The Fifty Best and the

Silver Medal in the 2017 Seattle International Spirits Competition. Other awards include a Gold medal for their Absinthe and Double Gold & Silver medals for their Rum from the American Distilling Institute/Seattle International Spirits Awards.

You can also buy White Whiskey, Savory Tuscan-Style Gin, Blood Orange Liqueur, Humane No.1 Maple Bourbon Butter Pecan Flavored Rum (which sounds divine and I must get some pronto!), and Raspberry-Lavender Absinthe Americane' online, in-house, and curbside bottle sales.

Currently, they are open only for bottle sales Wednesday through Saturday and Cocktails to-go are available Friday and Saturday. Pre-mixed, ready-to-go Cocktails like Pina Colada made with Rum, a Blood Orange Vodka Lemon Drop Martini, Saints Lemonade made with Absinthe, and an Apple Cider Gin Martini are available to go, because if you can't enjoy them in-house, you can stop by, pick up, and enjoy in your house!

As a distiller, John explains the most rewarding part of a spirit's journey is when you pour the spirit, enjoy the aroma, and taste the rewards of your efforts. "It's when you know folks will be enjoying your spirits as they share quality time with Five Saints and friends.

Go ahead and "Share the Spirits!"



**MONTCO
MAKERS**



FIVE SAINTS DISTILLERY

129 E. Main St
Norristown, PA 19401
Open Wednesday through Saturday

*Please check with the distillery regarding beverage availability, takeout and delivery, current indoor brewery hours and rules, mask requirements, social distancing, and other COVID-19 protocols. Please respect the establishments that you visit.

Christine Tarlecki is a local food and lifestyle writer, seeking out the best bites in the area and writing about them. She pens an award-winning food & lifestyle blog, Engchik Eats, at engchik.blogspot.com and teaches small business social media marketing classes. And don't miss the new Engchik Eats #podcast at <https://anchor.fm/engchikeatsbychristinet> Christine can be reached at engchik@gmail.com and under @engchik on all social media. #LocalLove

Gypsy Blu: *Recipe Share & Side Dish*

Gypsy Blu is an eclectic American fare & craft beer served in a vintage-chic pub with live music & outdoor seating. Head Chef Jen has created a delightfully vibrant menu exclusively for Ambler guests at Gypsy Blu that will ignite all your senses!



Steamed Mussels

Steamed Mussels: served with:
Local brew, Bacon, Kale, & Garlic toasts



Teriyaki Salmon

Gluten free Teriyaki glazed Salmon served with a side of:
Cauliflower rice & Green bean ribbons

GYPSY BLU

34 E. Butler Ave
Ambler, PA 19002
215.283.6080

NOVEMBER 2020
cravemontco
Southeast & Southwest Montco

cravemontco.com