

OCTOBER-NOVEMBER
2023

Linger.

PURSUI TS & PASTIMES
FOR FINDING
JOY IN EVERY DAY

The view from Lost Creek Farm in fall is “one of the prettiest times of the year,” says co-owner Amy Dawson. Here, maple and oak trees in shades of gold and crimson surround a neighboring farmhouse.



Life in the Country

Sweet Home Appalachia

Nestled amongst the hills of West Virginia, a couple starts a farm-to-table supper club where stories are served alongside every course.



ABOVE: Staples of the farm's six-course dinners include cast-iron cornbread (shown) and an old-fashioned vinegar pie. **RIGHT:** The dining room's shelves stay stocked with jars of the foods Amy and Mike preserve.



Rural roots run deep for Mike Costello and Amy Dawson, who both grew up on farms in the Mountain State. After meeting in Morgantown, West Virginia, the couple was working at nonprofits when, in 2013, Amy inherited her grandparents' 180-acre property in Harrison County. They named their new home Lost Creek Farm (lostcreekfarmwv.com) for a stream that runs through its meadows, then promptly rolled up their sleeves. "It was in rough shape, but it was so special," says Amy. "We decided to find a way to make life here work."

The couple struck on the idea of sharing the stories of their beloved mountain community through its cuisine. After fixing up the 1880s-era farmhouse (a work still in progress!) and reviving the heirloom vegetable gardens, Mike and Amy started serving Appalachian dishes first around the area, then from Lost Creek itself, launching the Farm & Forage Supper Club in 2019.

Meals routinely sell out—and for good reason. In 2022, Mike and Amy were semifinalists for the James Beard Best Chef: Southeast award. "Food is culture, and the tales about the people who shaped it are essential ingredients," says Mike. "We love the chance to educate visitors about our little part of the world."



ABOVE: Along with Bloody Butcher corn, Amy and Mike grow vegetables such as Fat Horse beans and Candy Roaster squash in the property's heirloom gardens. **RIGHT:** The rustic woodshed bears the farm's name.



meet Amy!

"Growing up on a farm, you learn every day is food prep. You are always tending plants, canning, or preserving," says Amy Dawson, the farm's primary baker and pastry chef.

Learn more about Lost Creek's Farm & Forage Supper Club and sign up for their monthly memberships that offer exclusive recipes, virtual events, and other giveaways at patreon.com/lostcreekfarm.

meet Mike!

Mike Costello, who learned his way around the kitchen as a kid thanks to his "Momaw" Betty Williams, serves as Lost Creek's chef.