

## COLORADO-BASED COMPANY SOURCE LOCAL FOODS SUPPORTS AND CELEBRATES THE LOCAL FOODS COMMUNITY

SOURCE Local Farm To Table Dinner at Ollin Farms October 8th

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BOULDER, COLO. – October 5, 2012 – Founded on the concept that strengthening the connections between local farmers and local food buyers creates a more sustainable and healthy community, Boulder-based SOURCE Local Foods is hosting a Farm To Table Dinner to thank and celebrate that very community. Monday, October 8<sup>th</sup> from 6-9pm at Ollin Farms, a host of local farmers, producers and local food supporters will gather for an evening of delectable food and an opportunity to mingle with like-minded business leaders.

CEO and Managing Member of SOURCE Local Aaron Perry says "Our partners and stakeholders, from farmers to grocery department managers and from chefs to small food manufacturers are all working to create a more sustainable, local food system here in Colorado. We are honored to be in the middle of this rapidly growing effort, and work hard to deliver value and efficiencies to our food partners.

Prepared by Chef Dale Lamb, the evening's meal will be prepared with food from Ollin Farms, Grant Family Farms, Full Circle Farms, Isabelle Farm, Strohauer Farm, Innovative Foods, Liley Fisheries, Mountain States Poultry, Continental Sausage, Chicken Track, Chef's Fresh and Haystack Mountain Goat Dairy. The menu will feature a selection of unique creations such as assorted wild game brochettes, roasted pork loin with an apple pear compote, braised chicken with ancho & maple, spaghetti squash with brown butter & herbs and warm apple crisp with home made sea salt & caramel ice cream. Beer will be supplied by New Belgium Brewery and wine will be supplied by Jack Rabbit Hill.

Part of growing a strong community is giving back. The evening will feature and support Denver-based <u>GrowHaus</u> and their mission is to grow healthy communities through food <u>access</u>, <u>production</u> and <u>education</u>. GrowHaus Hydrofarm Manager <u>Zach Klimko</u> will share the mission and future of this great organization.

Also taking the stage will be <u>Joan Brewster</u>, Executive Director of <u>ACF Colorado Chefs</u>
<u>Association</u> and <u>Michael Brownlee</u>, Co-Founder of <u>Transition Colorado</u> and the <u>Local</u>
<u>Food Shift Program</u>. The evening will include entertainment by bluegrass swing band Old
Towne in the beautiful setting of family-run Ollin Farms.

## **About SOURCE Local Foods**

SOURCE Local Foods was founded in 2011 by a core group of local food activists and sustainable business entrepreneurs from Transition Colorado and recycOil LLC. We're proud to be part of a growing movement toward sustainable farming and food systems along the Front Range and throughout Colorado. We encourage commercial food buyers to use locally produced foods and to work with local farmers to advance more sustainable farming practices. Our vision is to move away from a reliance on industrial agriculture, to break away from dependence on the petroleum and chemicals used not only in transporting food but in growing and raising it as well. For more information, visit http://www.sourcelocalfoods.com.

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