



PRESS RELEASE

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For Immediate Release

Farm-to-Table Dinner with Chef John Flear, Education, and Local Music

Asheville, NC. Organic Growers School will host a Farm-to-Table Dinner with award-winning Asheville-based Chef, John Flear on February 12, 2017 at the Event Barn at Yesterday Spaces in Leicester, NC. The Valentine's Day themed, family event is a winter feast focused on community connection, local food awareness, and winter celebration and will feature a farm tour, educational event, and live music. Cost for the dinner is based on a sliding scale from \$75 to \$125 per person with all proceeds benefiting Organic Growers School, a local 501c3 non-profit organization.

The family-style, abundant, and exquisitely prepared four course meal of local and organic food will be made and prepared by one Asheville's top chefs, John Flear who will be using whole food in a unique, artisan, and exciting way. A native of Winston-Salem, NC, John Flear was named one of the "Rising Stars of the 21st Century" by the James Beard Foundation and is a four-time finalist for the James Beard "Best Chef in the Southeast" award. He is the owner and chef of Rhubarb and The Rhu Restaurants in Asheville, NC. John is a passionate advocate for local food and for the WNC farming community.

The menu will be comprised of regional and seasonal whole food featuring locally raised pastured pork, sourced from Bluebird Farm in Morganton, NC and raised using certified organic grains. Various

local farms will be providing the organic produce and local breweries providing the beer and cider. A uniquely prepared vegetarian menu will also be available.

The schedule for the day starts at 3:30pm with a tour of Gaining Ground Farm, the site of the Event Barn at Yesterday Spaces. At 4:00, Meredith Leigh, author of *The Ethical Meat Handbook*, will be providing an educational program featuring a look at the local and organic agriculture movement and the synergy of factors that contribute to the quality and sustainability of the meal to come. This short workshop allows participants to explore the role of good farming, mindful harvest, local and artisan food, and culinary ingenuity in the total experience of the day. The food begins at 5:30 and is accompanied by live, old-time music from Cailen Campbell and the Pond Brothers for waltz, swing, and other dancing.

“We love the idea of gathering in the winter, when the farmers in our region are more available and when most of us could use a boost of warm, hearth, and community,” says Lee Warren, Executive Director of Organic Growers School. “It’s a rekindling of ties and a deepening of connection in the presence of good music, good food, and good friends.”

Organic Growers School is the premiere provider of practical and affordable organic education in the Southern Appalachians, building a vibrant food & farming community by boosting the success of organic home growers and farmers in the region. A 501c3 non-profit, they are based in Asheville, NC and have been serving the region since 1993. Their mission is to inspire, educate and support people to live, garden and farm organically.

More information and online registration for the farm-to-table dinner is available at www.organicgrowersschool.org.

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