For Immediate Release

Asheville, NC. On March 12, 2016, Organic Growers School is hosting a Farm-to-Table Dinner, entitled “Dine with Pierre & OGS” to benefit Organic Growers School.

The event will take place following Saturday classes at the 23rd Annual Spring Conference, at 5:30pm at the UNCA Campus, Asheville, NC. Attendees at the dinner do not have to attend the Spring Conference as the events are sold separately.

The dinner will feature an exclusive reception and organic, four-course meal of expertly curated local foods: colorful samplers showcasing the best in local charcuterie, cheeses, and pickles, unique presentation and mouthwatering main dishes for all palettes, plus delectable dessert.

Special Guest, local comedian and fruit grower, Bill Whipple, will host, in character as...
Pierre Geaux, a well-known "agronoconomist." Pierre, with all the finesse of a French food snob, is a passionado for what the French call “Terroir” or local flavor. Pierre is on a mission to teach Americans something about cuisine, and he encourages us to eat something “interesting” by exploring the local flavors of small farms. Pierre will be addressing the dinner audience with profound, esoteric, arrogant, and amusing insights related to food, culture, delight, and the heart.

Tickets to the Dine with Pierre & OGS can be purchased on a sliding scale from $75 to $125 per diner. Please be generous as the funds serve to spread support and education for organic growing in our region.

To register for the dinner please go to http://organicgrowersschool.org/annual-spring-conference/dine-with-pierre/ or call 828-278-9332.

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