

**FOR IMMEDIATE  
RELEASE**  
March 12, 2007



Jim Slama 312.951.8999

[www.FamilyFarmed.org](http://www.FamilyFarmed.org)

## **Top Chicago Chefs Eager to Pair with Local Farmers to Raise Funds, Awareness**

CHICAGO, IL – It's truly exceptional when those who prepare specialty cuisine for a living are enthusiastic and concerned about linking menu ingredients to the source. Over one dozen select Chicago chefs will convene under one roof to convey their sincerity about and commitment to local and organic food by pairing with family farmers to create unique dishes for a tasting extravaganza—to benefit local farmers and businesses. The chefs are raising awareness about the role local family farmers play in bringing a connection back to the source of food, direct from farm to table.

The featured Chicago chefs and eateries—16 in all—take center stage at the Localicious Food and Wine Tasting Party, and each is personally passionate about using local or organic foods in their restaurants when possible. Localicious supplies these dedicated chefs an ideal environment to highlight and communicate the many benefits of supporting local food systems. Buying local supports the regional economy by strengthening food security and creating jobs, all to help maintain healthy, thriving communities. As people are becoming increasingly concerned about and interested in making a connection to where their food is coming from, the fundraiser also demonstrates the realistic possibility that exists to both purchase and utilize locally-grown and distributed foods on a larger scale.

The chefs are especially delighted to be a part of such a rare occasion: working one-on-one with family farmers who are providing fresh-from-the-farm ingredients for this fundraiser. Among the chefs include Mehmet Ak, *Cousins Incredible Vitality*; Michael Altenberg, *Crust*; *Chipotle*; John Bubala, *Timo*; Greg Christian, *Greg Christian Catering*; Christophe David, *NoMI*; Mary Ellen Diaz, *First Slice*; Susie Edwards, *Fox & Obel*; Michelle Garcia, *Bleeding Heart Bakery*; Jo Kaucher, *Chicago Diner*; Joncarl Lachman, *Home Bistro*; Gilbert Langlois, *Chalkboard*; Brian Millman, *Uncommon Ground*; Erick Simmons, *MK*; Lou Sopcic, *Sweet Dreams Bakery*; and Randy Zweiben, *Nacional 27*.

Attendees of Localicious will wine and dine with regional and national leaders of the organic food movement, all while experiencing nearly 20 tasting stations featuring the chefs' unique creations, wine from regional vineyards, organic martinis from Rain Vodka, elixirs from Butterfly Social Club, and beer from Goose Island Brewery. Live music by the Dominic Johnson trio will be accompanied by a live auction led by TV Journalist Bill Kurtis, who is also founder of the grass-fed beef company Tallgrass Beef. Live auction trips include one weeklong retreat on an organic coffee farm in Brazil and two Midwest organic culinary weekend retreats.

Localicious proceeds will benefit local Midwestern family farmers and businesses, and will be held at the historical Cultural Center on March 23 at 6 pm. Tickets are \$75 in advance online at [www.FamilyFarmed.org](http://www.FamilyFarmed.org), and \$90 at the door. Localicious is an element of the March 23 and 24 FamilyFarmed.org EXPO and a program of Chicago-based environmental nonprofit Sustain.

Sponsors of the Localicious Food and Wine Tasting Party are Chicagourmets, Slow Food Chicago, Learn Great Foods, Organic Retreats, Goodness Greeness, Whole Foods Market, City of Chicago, Organic Valley, Chicago Green Festival, Nature's Path, Conscious Choice, Chicago Sustainable Business Alliance, Earth Friendly Products, Tallgrass Beef, Chipotle, LaSalle Bank, WCPT 850 AM, and Michael Fields Agricultural Institute.

###