

Tonight's Featured Farms

Quanbeck
Anita & John Quanbeck
Watertown
Shiitake Mushrooms

Ela Orchard
Willard Family
Rochester
Heirloom Apples

Larryville Gardens
Michelle & Larry Cannon
Burlington
Vegetables

Natures Niche
The Pulda Family
Burlington
Pastured Meats

VDB Organic Farms
Beth & Bob Van De Boom
Delavan
Grass Fed Beef

Koepke Farms
Kim & John Koepke
Oconomowoc
Gouda Cheese

Brightonwoods Orchard
Bill & Judith Stone
Burlington
IPM Apples

Castle Rock Organic Farms
Carla & Wayne Kostka
Osseo
Organic Farmstead Blue Cheese

Pinehold Gardens
Sandra Raduenz & David Kozlowski
Oak Creek
Produce, Potatoes

Stone Circle Farm
Karen & John Hendrickson
Reeseville
Organic Produce

Turtle Creek Gardens
Janet Gamble
Delavan
Vegetables

Jeff-Leen Farm
Jeff & Kathy Preder
Random Lake
Piedmontese Grass Fed Beef

LW Dairy
Maria Westhoff
Ashippun
Hand Rolled Butter

Old Corbett Apiary
Lois & Tim Fulton
Kenosha
Honey

Quednow's Heirloom Apple Orchard
Theresa Quednow
Elkhorn
Heirloom Apples

Sonday Produce LLC
John Pavelski
Amherst Junction
Organic Pastured Chicken

Cyboros Bakery
James Marino
Waukesha
Sprouted and Wheat Rolls

High Meadow Farm
Meg Kelly
Johnson Creek
Potatoes

Farm Fresh Atlas Fundraiser Dinner



Saturday, October 22, 2011

6:00 - Silent Auction

7:30 - Dinner

Oconomowoc Lake Club

About the Chefs

Jack Kaestner, whose education includes a culinary degree from the Culinary Institute of America (Hyde Park, New York) as well as a BS in Food Science/Food Service Administration from the University of Wisconsin–Madison, is the Executive Chef at *Oconomowoc Lake Club*, a position he has held since 1991. Chef Jack draws from local, sustainably grown food for creating the menus and meals at the Lake Club. “Crafting flavor together – by working with local farmers and their ultra fresh and naturally flavorful food, makes cooking fun and easier.”

Jack first encountered buying directly from farmers in 1983 while working at *Chez Michel* in Madison. Jack believes buying local food not only gives you fresher, tastier and more unique food, it provides a face of the grower and a sense of the place where it was grown. Food becomes the medium for developing relationships. Jack feels the importance of the food served is not just the final product or the fresh local food, but also the relationship that develops with his clientele and farmers. It is this relationship that changes food from a homogenized commodity to something of intrinsic value.

Peter Sandroni, Owner/Chef of La Merenda in Milwaukee, is a member of Braise RSA (restaurant supported agriculture), a group of restaurants concerned with local and sustainable food. La Merenda uses as many local ingredients as possible.

Michelle Evans, Manager of Catering and Guest Services at Northwestern Mutual, is a member of Braise RSA, and has implemented a program to incorporate locally grown and produced products into Northwestern Mutual’s catering menu. Ms Evans graduated from the New England Culinary Institute in 1995 and has served as chef in several restaurants in Milwaukee, as well as overseas.

Jaclyn Trimble, Personal Chef-Owner of *Wholesome Harvest Meals*, has lived in Milwaukee for ten years and graduated from Milwaukee Area Technical College with a Culinary Arts degree in 2006. She moved to Twin Lakes and started *Wholesome Harvest Meals*, where she offers custom created meals prepared fresh right in customers’ home. She has always had a love for food, but her other passion is the beauty of nature. From that, her specialty of using local, sustainable ingredients in her cooking has blossomed.

Menu

Appetizers

Shiitake Mushroom Strudel
Grass-Fed Beef Empanadas
Heirloom Apple Tasting
Autumn Vegetables
Honey, Butter, and Cheese Tasting

Dinner

Moonglow Pear Salad
with candied walnuts, dried cherries, farmstead blue cheese and pear vinaigrette

Free Range Chicken Ballotine
with natural chicken-shallot reduction, roasted fall vegetable ragout, and tri-color potatoes

Classic Tres Leches Cake
with raspberry marmalade

Vegetarian Option

Stuffed Portabella Mushroom
with roasted vegetable ragout and tri-colored potatoes

The Farm Fresh Atlas supports farms and businesses that are family or cooperatively owned; operate in a way that protects and sustains the region's land and water resources; provide safe and fair working conditions; and produce, use, or sell Wisconsin farm products.

www.farmfreshatlas.org/southeast