

## Farmers

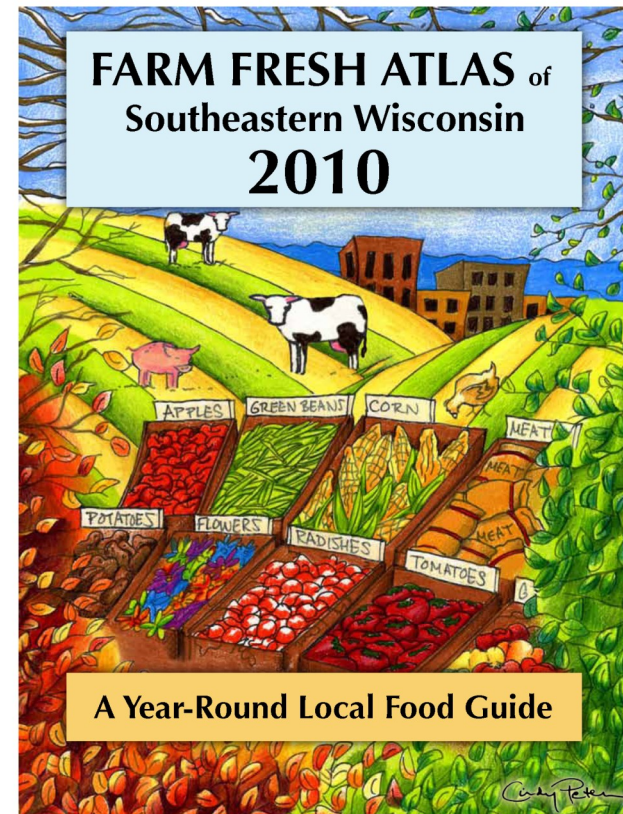
<b>Quanbeck</b> Anita & John Quanbeck Watertown <i>Shiitake Mushrooms</i>	<b>The Home Farm Gardens</b> Diane Johnson & Earl Engle Oconomowoc <i>Carrots, Onions and Raspberries</i>
<b>Young Earth Farm</b> Karol Niemann & Shirley Young Randolph <i>Ground Cherries, Vegetables</i>	<b>Jeff-Leen Farm</b> Jeff & Kathy Preder Random Lake <i>Piedmontese Grass Fed Beef</i>
<b>VDB Organic Farms</b> Beth & Bob Van De Boom Delavan <i>Grass Fed Beef</i>	<b>LW Dairy</b> Maria Westhoff Ashippun <i>Hand Rolled Butter</i>
<b>Koepke Farms</b> Kim & John Koepke Oconomowoc <i>Gouda Cheese</i>	<b>Old Corbett Apiary</b> Lois & Tim Fulton Kenosha <i>Honey</i>
<b>Stone Circle Farm</b> Karen & John Hendrickson Reeseville <i>Melons, Vegetables</i>	<b>Quednow's Heirloom Apple Orchard**</b> Theresa Quednow Elkhorn <i>Heirloom Apples</i>
<b>Rushing Waters Fisheries**</b> Peter Fritsch Palmyra <i>Trout Spread</i>	<b>Someday Gardens</b> Robert & Meriah Frost Johnson Creek <i>Carola Potatoes</i>
<b>Meadow Creek Elk Farms</b> Diana Susen West Bend <i>Elk Meat</i>	<b>Sonday Produce LLC</b> John Pavelski Amherst Junction <i>Organic Pastured Chicken</i>
<b>Brightonwoods Orchard</b> Bill & Judith Stone Burlington <i>IPM Apples</i>	<b>BSW Farm**</b> Robert & Karen Stardy Union Grove <i>Goat Meat</i>
<b>Castle Rock Organic Farms</b> Carla & Wayne Kostka Osseo <i>Organic Cream</i>	<b>Cyboros Bakery</b> James Marino Waukesha <i>Sprouted and Wheat Rolls</i>
<b>Pinehold Gardens</b> Sandra Raduenz & David Kozlowski Oak Creek <i>Vegetables</i>	<b>High Meadow Farm</b> Meg Kelly Johnson Creek <i>Potatoes</i>
<b>Joe Sabol Family Farm**</b> Joe Sabol Racine <i>Heirloom Pumpkins &amp; Melons</i>	<b>Piper Farms**</b> Scott Piper Union Grove <i>BBQ Sauce</i>

\*\* Donated items

## Restaurants:

Braise RSA, Circa Celeste Jamie and Ben, La Merenda

# Farm Fresh Atlas Fundraiser Dinner



Saturday, September 11, 2010

6:00 - Silent Auction

7:30 - Dinner

Oconomowoc Lake Club

## About the Chefs



**Jack Kaestner** has always been aware of the connection between farms and food on the table. Growing up in Baraboo, he looked forward to the fresh fruit and vegetable "treats" the family received from the local farm women who worked with his mom at J.C. Penney's.

Today, that farm-food connection has come full circle, with Kaestner among those leading the charge in Wisconsin to "put a place and face to our food."

Kaestner is the executive chef at the Oconomowoc Lake Club in Oconomowoc. He got his start in restaurants with a stint at Devil's Head ski resort. "I was really just there for the free skiing, but then I ended up in the kitchen," Kaestner said. "One of the chefs recommended Culinary Institute of America at Hyde Park, New York, and that's what I did."

After the culinary institute, he returned to his Wisconsin roots and completed a bachelor of science degree in food service administration at the University of Wisconsin-Madison. That, coupled with time spent as a chef at Madison's Chez Michel and its fresh herb garden, gave him a taste for local food.

"When I say local food, it means I buy directly from the farmer who grew it," he said. "As a chef, it was easier for me to get something from California or Chile than Dodge County."

"The big question when I came to Oconomowoc Lake Club was, 'How do you find farmers?'" Kaestner said. He started his search at agricultural events designed for farmers. Starting small, he ordered about \$10,000 from local farmers in his first year. Last year, Kaestner budgeted for nearly \$60,000 in local free-range chickens, grass-fed beef, cheeses, honey and produce for the restaurant.



**Dave Swanson**, owner of Braise-on-the-Go, offers cooking classes and is an advocate for the Slow Food Movement. Swanson received a Buy Local Buy Wisconsin grant to establish an infrastructure to help local farmers more easily get their produce to area restaurants. The primary purpose is to support area family farms while reducing the dependence on produce that loses freshness and nutrition while in transit.



**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.

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## Menu

La Merenda Beet Salad  
with Chèvre, Mixed Greens and Mustard Vinaigrette

Organic Chicken Ballotine  
with Elk Pâté and Natural Reduction Sauce

Roasted French Fingerling Potatoes

Fall Vegetable Medley  
and Butternut Squash Puree

Grass-based Butter  
and Sprouted, Whole Wheat and French Rolls

Warm Autumn Fruit Galette  
with Crème Fraiche

### *Vegetarian Option*

Farmers' Market Ragoût  
with Squash, Shallots, Brussels Sprouts Shoots  
and Jacob's Cattle Beans

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*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](http://www.farmfreshatlas.org/southeast)