

CHEF AND FARMER SUMMIT



Feb. 24, 2014

2:00-3:30pm

Forsyth County Ag Building

1450 Fairchild Rd

Winston-Salem NC

Objective:

To provide a space for farmers and chefs to have a dialogue about their needs related to growing and using local foods and to develop relationships in order to expand the capacity for local foods in Forsyth and Stokes counties.

Panel Discussions:

Chef and farmer conversations around growing, selling, and serving local foods in restaurants.

Chefs will discuss what types of foods they are looking for, typical ordering and payment procedures, delivery requirements and timing, packaging and quality control needs, typical quantity purchased, and types of meat cuts used. The farmer panel will discuss issues related to seasonal production and availability of product, weather challenges, harvest schedules, and other production issues related to selling to restaurants.

Other topics for possible discussion include:

Putting the whole animal on the menu

The value in certification (Organic, Naturally Grown, Pasture-Raised, Grass-Fed, Grain-Fed)



Please RSVP to Kitrinka Gordon at 336-703-2863 or gordonkl@forsyth.cc no later than February 21st.

For questions about the program, please contact Mary Jac Brennan at 336-703-2869 or Chris Jeffcoat at 336-528-0210.



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