

# THANK YOU!



Special gratitude to Four Town Farm for generously donating their farm stand, fields, expertise, and all the delicious, freshly picked asparagus for this event.



Many thanks to Johnson & Wales University for their ongoing support, the use of equipment, and for the time and skills donated by the Chef-Instructors!

## CAMPUS FINE WINES

CULTIVATING THIRST

Thank you to Campus Fine Wines for generously donating — and expertly pairing — the wine for this event.

*Beer Generously Provided by*

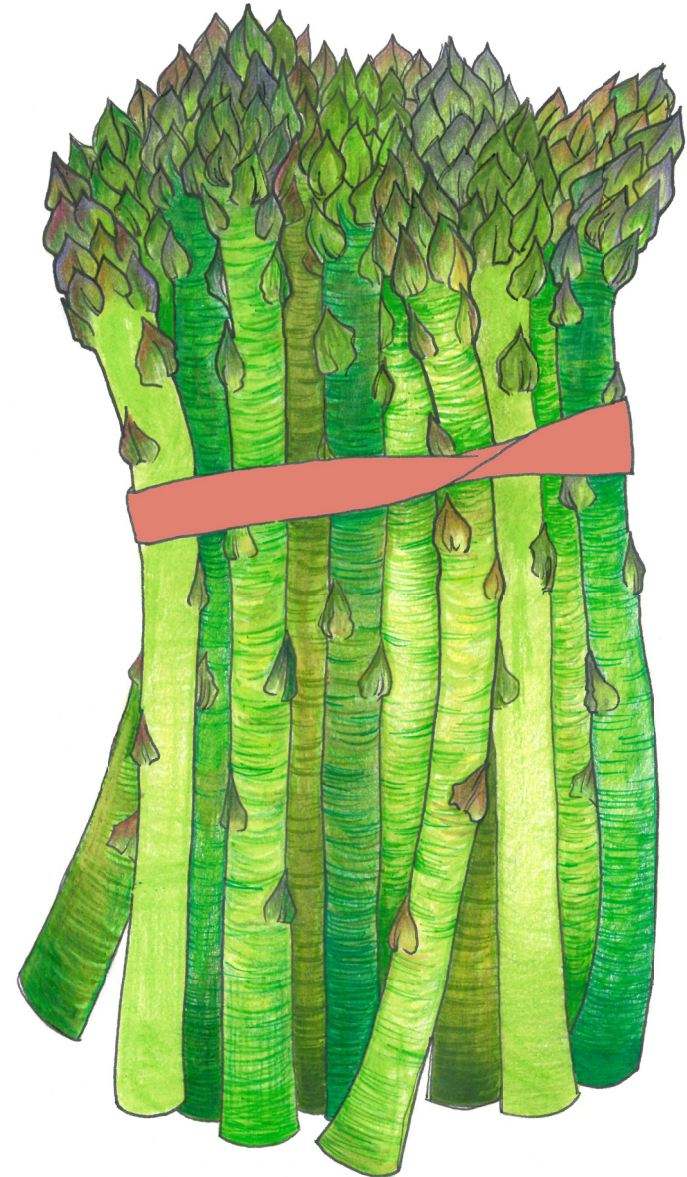


*Locally Grown Food Sourced from*

Baffoni's Poultry Farm, Big Train Farm, Blue Skys Farm, Daniele Inc., Four Town Farm, Langwater Farm, Meadow Stone Farm, Mi Tierra Tortillas, Narragansett Creamery, Our Kids Farm, RI Dairy Collaborative (Rhody Fresh), Schartner Farms, Yacht Club Seltzer, Wright's Dairy Farm, Zephyr Farm

Farm Fresh  Rhode Island

# ASPARAGUS FEST



MAY 6, 2018  FOUR TOWN FARM

# I MY FARMER

## ***A benefit for Farm Fresh Rhode Island***

*Thank you for attending our first Asparagus Fest! We are here to celebrate the delicious springtime asparagus harvest at Four Town Farm and support the work of Farm Fresh Rhode Island.*

*Our local food system includes everything from growing and harvesting to processing, packaging, transporting, selling, eating, and disposing of food. Our mission at Farm Fresh Rhode Island is to grow that system to be sustainable and healthy for both the farmers and eaters in our region. We offer farmers markets and transparent enterprise systems that help New England farmers, fishers, and small food businesses reach more customers. And we work with the community through outreach, incentives, and educational programs to increase the accessibility and affordability of fresh, local foods.*

*Originally conceived as a Brown University student thesis project, Farm Fresh RI was founded in 2004 and became a 501c3 nonprofit in 2007. Much has changed in the food system and our organization since we started. Now as we continue the work of rebuilding Rhode Island's food infrastructure, we have exciting news:*

### ***The Rhode Island Food Hub***

*We're designing a 60,000 sq ft building on a recently purchased 3.2-acre site in the Valley neighborhood of Providence. The Rhode Island Food Hub will provide aggregation and distribution of locally grown food, production facilities, opportunities for nutrition education and job training, and retail markets for both the individual consumer and wholesaler. Once the Hub is completed, Farm Fresh RI will make our home there, together with a cluster of food and farm-related businesses—creating an environment that stimulates job creation and small business success. We look forward to sharing more news as this exciting project advances.*

*Thank you for your support. Enjoy the asparagus!*

## **JOHNSON & WALES CHEFS**

### **RIZWAN AHMED**

*Culinary Arts Instructor*

#### **Charred Garden Asparagus**

Atwells Gold, lemon zest, garlic scapes, cold-pressed olive oil

### **TJ DELLE DONNE**

*Assistant Dean of Culinary Relations & Special Projects*

#### **Chilled Asparagus Vichyssoise**

potato-leek foam, lemon powder, cracked pepper, prosciutto straws

### **MICHAEL MAKUCH**

*Associate Professor and Culinary Arts Department Chair*

#### **Spring Asparagus**

### **NEATH PAL**

*Culinary Arts Instructor*

#### **Oven-Roasted Asparagus** Atwells Gold

### **MAUREEN POTHIER**

*Associate Professor and Culinary Arts Department Chair*

#### **Lemony-Dressed Asparagus Ribbons**

Renaissance ricotta, Marcona almonds, merquén, chive oil

### **GILBERT STANSFIELD**

*Associate Professor and Culinary Arts Department Chair*

#### **Mi Tierra Taco de Primavera**

### **OLGA BRAVO BECKY WAGNER**

*Baking and Pastry Instructor*

#### **Asparagus Galette**

sundried tomato pesto, Atwells Gold

### **RUSS ZITO**

*Associate Professor*

#### **Asparagus Omelet** gruyere, pancetta