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RI Chefs & Farms Raise \$48,835 for Farm Fresh RI
500 Patrons come to Castle Hill to support and taste Rhode Island's local farms

When: August 2, 2011 5pm-8pm (Preview hour from 4pm – 5pm)

Where: Castle Hill Inn & Resort in Newport, RI

What: 12 talented chefs paired with 12 local farms, wine and beer tastings, silent auction, live music, and more!

Why: In celebration of local farmers, fishermen, chefs & food artisans to benefit Farm Fresh RI.

Local flavors abounded at the **5th Annual Local Food Fest** on Tuesday, August 2nd, 2011 at Castle Hill Inn & Resort in Newport, RI. The event, now in its fifth year, featured a dozen Rhode Island chefs, each paired with a local farm. Chefs prepared dishes featuring the freshest, most seasonal ingredients for a sold out crowd to savor, and Rhode Island vineyards and breweries offered samples. A silent auction, live music from the Fox Point Rounders, and other festivities, all took place overlooking the beautiful bay views from Castle Hill. This year Farm Fresh Rhode Island raised \$48,835 for their programs to provide fresh, local food to all Rhode Islanders, thanks to a great team effort and our generous sponsors.

Participating chefs included Karsten Hart of Castle Hill Inn & Resort, Brian Mansfield of Newport Restaurant Group, David Reynoso of Al Forno, Matt Gennuso of Chez Pascal, Nemo Bolin of Cook & Brown, Matt Jennings of La Laiterie/Farmstead, Dave Johnson of Local 121, Beau Vestal of New Rivers, Derek Wagner of Nick's on Broadway, Champe Speidel of Persimmon, Joe Simone of Sunnyside Daytime Dining, Jake Rojas of Tallulah on Thames, Daniel Ostroff of Vanderbilt Grace.

The Preview Hour was a unique experience with the chefs and farmers, and an opportunity for Farm Fresh Rhode Island to honor and recognize our supporters. This year we honored our partnership and work with the [Wholesome Wave Foundation](#) to increase fresh food access in low-income communities in Rhode Island, and we were excited to recognize three special guests: Nell Newman, Chairwoman of Wholesome Wave and Co-Founder of Newman's Own Organics; Michel Nischan, President of Wholesome Wave and Chef Proprietor of the Dressing Room; and Gus Schumacher, Executive Vice President of Wholesome Wave and former USDA Under Secretary.

Nell Newman expressed, "Farm Fresh Rhode Island has certainly been the partner of Wholesome Wave that has grown the fastest and had considerable impact in the area of providing healthy, local food to underserved populations." She added, "The event was a perfect mix of sophistication and down-home. You couldn't have asked for a better venue, and there's nothing like meeting the farmers and chefs who have cooked your food."

The Preview Hour also offered complimentary champagne, a raw bar, and hors d'oeuvres from Vanderbilt Grace.

Tastings of cheese, bread, and pastries were available from Narragansett Creamery, Olga's Cup & Saucer, Providence Granola, the Cupcakerie, and Seven Stars Bakery. Coffee was served by New Harvest Coffee and Rhody Fresh was on hand to offer their Rhode Island milk. Wine, beer samples and a cash bar were provided by Sakonnet Vineyards, Newport Vineyards, Greenvale Vineyards, Jonathan Edwards Winery, Trinity Brewhouse, Newport Storm Brewery, and Narragansett Brewing Co.

A silent auction featured delicious, unique items. Exclusive farm tours, gift certificates to some of Rhode Island's best restaurants, and cheesemaking classes were just some of the items won by lucky attendees.

A sold out event, beautiful weather, Rhode Island chefs and farms, plus a spirited crowd made for the best Local Food Fest yet! We hope you will join us for Local Food Fest 2012.

Farm Fresh Rhode Island is growing a local food system that values environment, health, and quality of life of Rhode Island farmers and eaters. With this mission in mind, we seek to preserve Rhode Island farmland, build healthier communities, support and strengthen community-based businesses in Rhode Island, increase access to fresh food, and improve the impact of food production and distribution on the environment.

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