

FOR IMMEDIATE RELEASE

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Alert to Area Farmers!

Cultivate KC is Sourcing Local Food for its Dig In! Dinner Event on September 17

With three weeks to go until its largest event of the year, Cultivate Kansas City staff have their plates full.

Program details to finalize, auction items to collect, volunteers to solicit . . . But the biggest and most important part of the organization's annual Dig In! Dinner (set for Sept. 17 at City Market) is the food. While other fund raising groups might pick a dinner menu from their catering group, Cultivate KC has a group of top, local chefs who plan and prepare their menu and the sky is the limit as far as choices and creativity.

The menu has been finalized, but now the real work has begun: gathering the ingredients for the food. Why so much work? Because ALL of the ingredients used in each dish are locally raised and grown. (The menu is online at <http://www.cultivatekc.org/digin/2017-dig-in-menu.html>.)

An estimated 30 farmers will be involved in the local food sourcing. A sampling of some of the ingredients needed include: carrots, pork, squash, beets, goat cheese, cherry tomatoes, microgreens and chicken. And let's not forget corn for the dessert! Chef David Friesen, of Betty Rae's Ice Cream, is whipping up a new ice cream creation just for the event: Sweet Corn Ice Cream with a Balsamic Swirl.

Farmers will be paid the going rate for their fresh produce, meat and herbs for this specialty dinner. While the dinner is a fund raiser, it's a fund raiser that carries out the mission of Cultivate Kansas City: to grow food, farms and community.

Kansas Citians who want to be a part of the community dinner can still purchase tickets. The cost is \$125 (which helps pay for all that locally sourced food).

Tickets are available online at: <http://www.cultivatekc.org/digin/tickets.html>

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