



FARM TO FORK 2019

June 2 • September 5 • WWW.FARMTOFORKNC.COM

CELEBRATING LOCAL FOOD AND LOCAL FARMS

Co--hosted by the Center for Environmental Farming Systems (CEFS) and the North Carolina Agricultural Foundation, Inc.

2019 Farm to Fork Restaurant/Chef Participation Form

As chefs and/or restaurateurs, you are a critical piece of our community and we want you to be a visible and integral part of the picnic. We would like to invite you to apply for participation in the 2019 Farm to Fork Picnic, celebrating local food and local farmers, on **June 2, 2019 at Fearrington Village in Pittsboro, NC from 4 to 7pm**. This event was conceived to celebrate the bounty of local agriculture and to help build new connections between farms, restaurants, and consumers. You can find more information on www.farmtoforknc.com. We appreciate your interest in the event and your cooperation in filling out this form.

Last year, we were able to provide over \$40,000 in support of new farmer training at the Center for Environmental Farming Systems (CEFS) farm in Goldsboro, NC by adding two additional fundraising events for the weekend. **This year we will continue our fundraising efforts with one additional event on September 5th, 2019 at Lavender Oaks farm in Chapel Hill with guest speaker Monica White-fellow and professor of Environmental Justice, Wisconsin-Madison & author of *Freedom Farmers: Agricultural Resistance and the Black Freedom Movement*.**

Please complete this form, scan it and email to f2fpicnic@gmail.com by Friday, March 15th 2019 or you can submit this participation form online by [CLICKING HERE](#).

Chef Name/Restaurant Affiliation (as you want it listed in the program and signage):

Chef Name:

Restaurant:

Full Address:

Please * your preferred method of communication and provide the best way to reach you quickly.

Email:

Cell/Phone:

Please list up to 4 local farms/farmers whom you work with to source local ingredients on a regular basis and whom you would like to be paired with at the picnic. *Please fill in #4 with "anyone" if you have flexibility and we'll do our best to accommodate your request!*

1.

2.

3.

4.

You will need to provide all cooking equipment, serving dishes, utensils, and supplemental ingredients to round out the dish. The farmer with whom you are paired will either be donating ingredients or offer a 25% discount off wholesale pricing on meat products and 50% discount off wholesale pricing on other produce. Your farmer will be responsible for providing one 10'x10' tent if needed. We will provide one 8' table, compostable plates and utensils, beverage napkins, trash cans, and signage. We also will have a team of volunteers and Farmer Apprentices to help before, during, and after the event. **Please note that the picnic site has limited electricity, no refrigeration, no cooking equipment and no kitchens, so you will need to consider this when developing your menu/dish for the event.**

Please give us an idea of what dish you would like to prepare for the picnic (keeping in mind the timing of June for seasonality of your ingredients). List several options, with at least one being vegetarian, so we can prevent any overlap. We recognize these menu items may change and we will be back in touch to confirm your dish later in the process.

Menu Option 1:

Menu Option 2: