



TARRANT COUNTY
FOOD POLICY COUNCIL

For Immediate Release

Sherry Simon

Treasurer

Tarrant County Food Policy Council

Cell: 817-703-9068

ssimonokc@sbcglobal.net

<http://www.tarrantcountyfoodpolicycouncil.org>

Tarrant County Food Policy Council (TCFPC) to host Local Fare, a farm-inspired field dinner.

Fort Worth, TX – September 15, 2016 –The officers of the Tarrant County Food Policy Council announced today that they will be hosting a four-course, field dinner prepared by local chefs and featuring foods from local farms that engage in healthy and sustainable sourcing. The dinner will be on Thursday, October 20, 2016, with seating at 6 pm among the many plants, herbs, and flowers at the Tarrant Area Food Bank Learning Garden located at 3251 Sappington Place, Fort Worth, TX 76116.

The Tarrant County Food Policy Council is a collaborative, community-based, volunteer-driven council dedicated to making healthy, affordable, and sustainable food more accessible among all residents of Tarrant County. This unique fundraising dinner event will help the Council obtain a 501(c)3 non-profit status to further their goal of creating a strong local food system. "Obtaining 501(c)3 status is the next step our organization must take for us to grow our capacity to better advocate for the residents of Tarrant County and to make sure all have equitable access to the most healthy and sustainable food available," stated Ann Salyer-Caldwell, MS, RDN/LD, Chair of the Tarrant County Food Policy Council.

The event is the result of a growing movement of people desiring more local, sustainable farm and ranch products for their restaurants and homes. Chef Andrew Dilda, of Independent Bar and Kitchen, is very passionate about supporting locally-produced food. Dilda remarked, "The real engagement in the sustainability movement is taking action to support community gardens and farmers. They are making the effort to be as sustainable as possible. Once a community can commit to this change with their "food dollars" we will start to see a domino effect in the food system." Chef Dilda will prepare the entrée for the event. Alongside Chef Dilda for the event are Chef Juan Rodriguez of Magdalena's Cocina Mexicana Local and Chef Sarah Hooton with Central Market Fort Worth's Cooking School.

Also participating is Beverly Thomas of Cold Springs Farm. Cold Springs is one of Fort Worth's leading CSA-model farms, and many area residents are familiar with Thomas from her CSA drops and famous Veggie Van, where she not only provides farm-fresh produce but also educates her customers about the values and benefits of local and sustainable food production.

This exclusive dinner event is not to be missed and space is limited to only 50 guests. Tickets are \$50 per person and will be available via EventBrite starting on September 20, 2016. For more information about the event and tickets, please contact Micheline Hynes at Micheline.Hynes@gmail.com.

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