

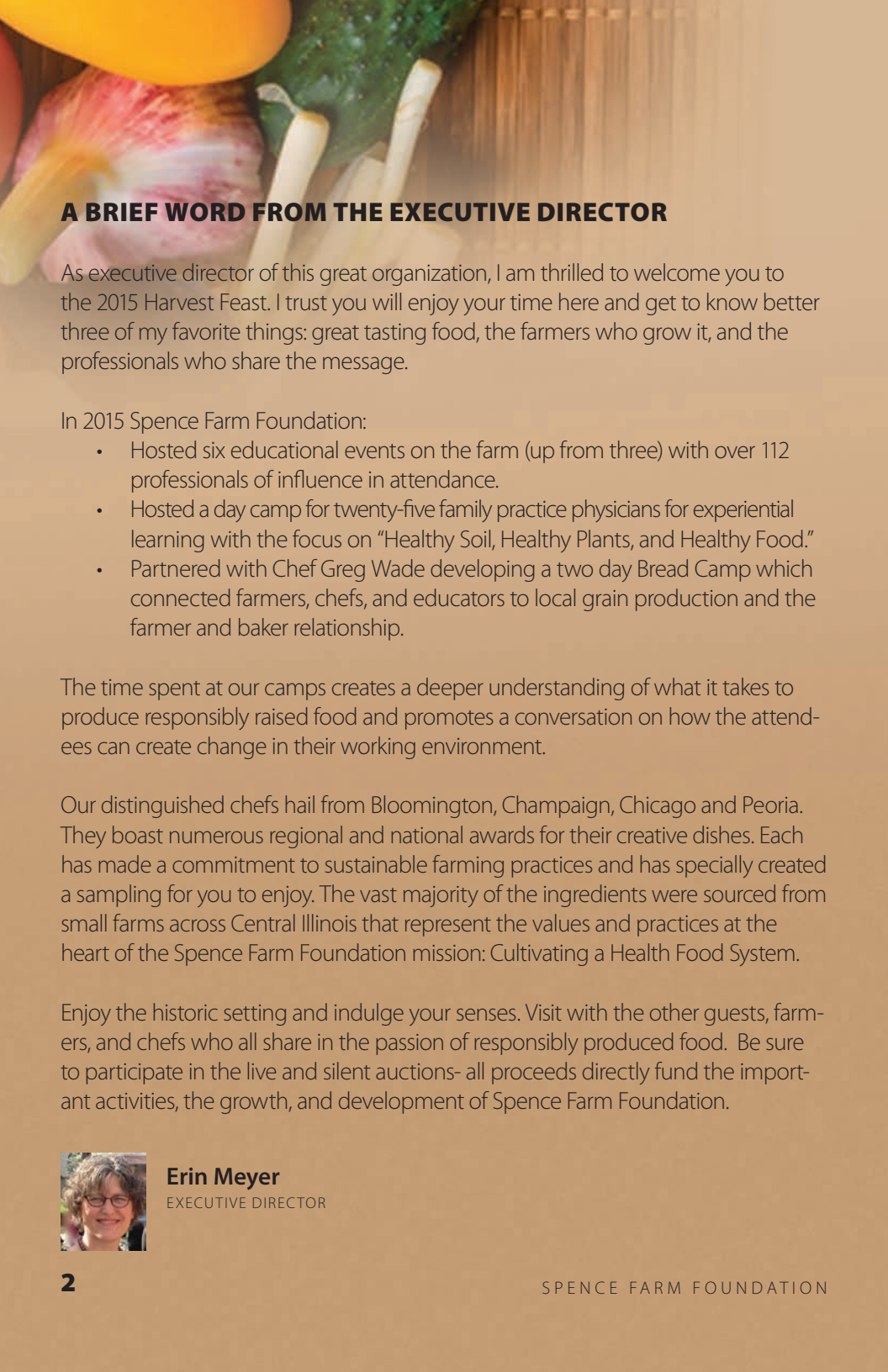


to benefit
spence farm foundation

HARVEST FEAST

sept20, 2015 · fairbury, il

culinary mastery local produce
auction tasting demonstration



A BRIEF WORD FROM THE EXECUTIVE DIRECTOR

As executive director of this great organization, I am thrilled to welcome you to the 2015 Harvest Feast. I trust you will enjoy your time here and get to know better three of my favorite things: great tasting food, the farmers who grow it, and the professionals who share the message.

In 2015 Spence Farm Foundation:

- Hosted six educational events on the farm (up from three) with over 112 professionals of influence in attendance.
- Hosted a day camp for twenty-five family practice physicians for experiential learning with the focus on “Healthy Soil, Healthy Plants, and Healthy Food.”
- Partnered with Chef Greg Wade developing a two day Bread Camp which connected farmers, chefs, and educators to local grain production and the farmer and baker relationship.

The time spent at our camps creates a deeper understanding of what it takes to produce responsibly raised food and promotes a conversation on how the attendees can create change in their working environment.

Our distinguished chefs hail from Bloomington, Champaign, Chicago and Peoria. They boast numerous regional and national awards for their creative dishes. Each has made a commitment to sustainable farming practices and has specially created a sampling for you to enjoy. The vast majority of the ingredients were sourced from small farms across Central Illinois that represent the values and practices at the heart of the Spence Farm Foundation mission: Cultivating a Health Food System.

Enjoy the historic setting and indulge your senses. Visit with the other guests, farmers, and chefs who all share in the passion of responsibly produced food. Be sure to participate in the live and silent auctions- all proceeds directly fund the important activities, the growth, and development of Spence Farm Foundation.



Erin Meyer

EXECUTIVE DIRECTOR



TODAY'S SCHEDULE

- 3:00 Pre registered cooking demonstration in the schoolhouse by noted Chef Nicole Pederson of "Found Social House & Kitchen."
- 4:00 Chef stations open
- 4:00 Pre-registered documentary screening in the schoolhouse: *Sustainable* by Hourglass Films
- 5:30 Chef stations close
- 5:50 Call to end silent auction. Guest Speaker Stephanie Izard
- 6:00 Live auction called by Ron Sanert
- 6:50 Chef Camp call for gifts
- 7:00 Conclusion



TODAY'S MENU

Dustin Allen

Housemade sausage with peppers and organic oats, and a sweet treat to complete

Ashlee Aubin

Catalpa Grove lamb “harira” with tomatoes, peppers and labna

Rick Bayless

Tamal Colado, Goat Barbacoa-Pudding style tamal filled, Kilgus Farmstead goat barbacoa, hearty guajillo chile sauce, Spence Farm purslane-tomato salad, añejo cheese

Chrissy Camba

An assortment of sweet and savory featuring heritage breed pork, Spence Farm and Stewards of the Land

Jon DuBois

Chilled Red Norland potato salad, mushroom ‘bacon,’ Shishito pepper salsa verde, and Kennebec potato vichyssoise

Stephanie Izard

Szechuan goat sausage skewers

Tom Leavitt

Guajillo braised pork skewers with Pepita sauce

Ken Myszka

Epiphany Farms pork yakitori, charred Shishitto peppers, smoked Bumble Bee tomatoes, and an elderberry glaze roasted over home-made cherry tree charcoal

Nicole Pederson

Melon and green harissa & sweet corn and pickled squash

Drew Starkey

Fried lamb mortadella, wait and see gazpacho, pea tendrils, lemon sea salt

Greg Wade

Bread selection of sourdough served with house cultured butter: a five-grain, five seed multigrain “1979” featuring Spence Farm wheat and rye grains

WHO IS SPENCE FARM FOUNDATION?

MISSION

The mission of The Spence Farm Foundation, a non profit 501(c)3 founded by Marty and Kris Travis in 2004, is to cultivate healthy food systems through teaching the art, history and practice of sustainable family farming to chefs, farmers, health professionals, students, and educators. We believe that by helping to connect the key elements of a healthy food system to one another, we support the principles and practices of sustainable production that lead to personal well-being.

PROGRAMS

The Foundation offers an array of hands-on education courses at our living laboratory, Spence Farm. These courses engage everyone, from the general public to food industry & farming professionals, in agricultural processes. Courses include continuing education courses for new and seasoned farmers such as beekeeping and pasturing livestock, helping to ensure that the family farm thrives. Increasing farm to fork sustainability is a goal of Chef Camp, a two-day course that takes chefs through a hands-on experience in the practices of farming, getting them up-close and personal with the food that they prepare. The organization also educates students in the value of responsibly produced food through workshops and by providing hoop houses for schools.

Board of Directors

Deborah Cavanaugh Grant
PRESIDENT

Marty Travis
FOUNDER

Michael Spence
Chris Pandel
Tom Munz

Executive Director

Erin Meyer

Lastly, Living Learning Tours are tailored to meet the unique goals of a wide variety of groups from educators to health care workers and the general public and allow people access to farm life in a hands-on way. Through efforts such as these, Spence Farm Foundation has become a leader in the Farm to Fork movement. We have worked to increase awareness of sustainable farming in the region, encouraging public passion for better connections with our food and the people who grow it.

We believe wholeheartedly in our mission and cause! Working together with you and fueled by your generous support, we have the opportunity literally to change the world, one meal at a time!

Spence Farm Foundation programs are created to be hands-on, life-changing experiences and farmers come together on our living laboratory farm. They explore the nature of a The Foundation educates and envisions these influencers who help change the way so

OUR PROGRAMS IN PICTURES: BREAD CAMP



From the amber waves of grain to the clay oven, Chef Greg Wade and Marty lead the way taking chefs on an experiential and social journey discussing the use and growth of ancient grains on the farm. Campers are shown traditional methods of sourdough and sprouted grains to be used in artisan breads. The two day class includes a tour of the mill, the farm, all while producing a variety of breads

nces during which chefs, doctors, dietitians, food industry directors and managers, a sustainable food system through all five senses: taste, touch, sight, smell and sound. Society views food and how farmers grow food.

OUR PROGRAMS IN PICTURES: CHIPOTLE CAMP



Chipotle restaurant managers, field leaders, and team directors have an opportunity to move pig pens in the field, enjoy a honey tasting, and learn more about the small-farm practices at Spence Farm. Considering where food comes from and the hard work it requires to produce it characterizes the theme of “Mindful.”



OUR PROGRAMS IN PICTURES: CHEF CAMP



Chefs partake in farm chores while at camp by harvesting produce for local restaurants. Discussions led by Travis, Meyer, and other local farmers further educate chefs about best practices and sustainability. A variety of tastings are included in the weekend—such as eggs, milk and honey—which help chefs differentiate conventional products from locally farmed, minimally produced products.

OUR PROGRAMS IN PICTURES: MD CAMP

Spence Farm Foundation's vision, commitment and execution of its fundamental principles are creating a revolution in thought and a renaissance of good motives that can change not only health care but also the health of the planet. I am honored to be part of this visionary team: soil doctors, chefs, and the medical community! — *John R. Principe, MD, Founder of WellBeingMD*



MEET THE FARMS

Spence Farm Foundation is proud to be a part of building a healthy food system with the hard working farmers who grow good food for restaurants, farmers markets, CSA's and food citizens. Thank you for all that you do to help promote the good food movement.

Stewards of the Land

Prairie Central High School
Agriculture Class, Fairbury
Kilgus Kids Crop, Strawn
Calico Gardens, Forrest
Windmill Acres, Chenoa
Eden's Harvest Farm, Blackstone
Brody's Garden, Forrest
Grazin' Acres, Forrest
Windy Knoll Farm, Strawn
TW Farm, Fairbury
Lasser SBG Farm, Dwight
Brian Severson Farms, Inc, Dwight
Healthy Harvest Gardens, Fairbury
Fehr Produce Farm, Fairbury
Hartman Family Farm, Fairbury
Honey Milk Grove, Sibley
Silver Line Ranch, Fairbury
Keith & Cheryl Zacek, Odell
Ifft Family Gardens, Fairbury
Joe & Melinda Cusack, Blackstone
Greg & Jill Stoller, Forrest
Nelson Produce, Fairbury

Legacy of the Land

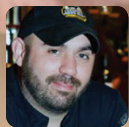
Jubilee Farm, Clinton
Hamilton Heritage Farm, Dwight
Carroll's Timber Edge, Graymont
Cook Farm, Bloomington
Walnut Grove Collective, Eureka
IWU Peace Garden
Jones Country Garden, Pontiac
Jane's Farm, El Paso
Grani's Acres, Bloomington
Millie's Corner Farm, Fairbury
Sangha Farm, Heyworth
Four Sisters Farm, Cooksville

Stewards of the Land Advisory Participants

Spence Farm
Marcus Maier
Blue Sky Acres
Edwards' Farm
Pleasant Meadows
Living Water Farms, Inc.
Little Farm on the Prairie
South Pork Ranch
Garden Gate Produce

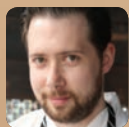
MEET THE CHEFS

Dustin Allen, Edge, Peoria



Farm-to-Table is enjoying the bounty of the earth while cooking in the moment and taking the best of what the earth gives you to create something remarkable. This is the definition of resourcefulness and the essence of what inventive cooking is all about. Chef Dustin is dedicated to this philosophy. Every ounce of culinary passion and dedication that exists in his kitchen comes together in the details surrounding Edge, which is to fulfill this belief and to delight his guests. Dustin was recently honored as one of "40 Leaders Under 40."

Ashlee Aubin, Wood and Salerno Restaurants, Chicago



Executive Chef Ashlee Aubin, Wood Restaurant, winner, 2013 & 2014 Michelin bib Gourmand Award, brings years of experience and culinary innovation to the Wood kitchen. Most recently Chef de Partie at Alinea Restaurant and formerly of Home Bistro and Zealous, Chef Aubin strongly believes that using only the freshest, most locally available ingredients not only produces better tasting meals, but also builds a sense of collective community and responsibility.

Rick Bayless, Frontera Restaurant & Grill, Topolobampo, Xoco, Chicago



Most people know Rick Bayless from winning the title of Bravo's *Top Chef Masters*. His highly rated Public Television Series, *Mexico—One Plate at a Time*, is in its ninth season and is broadcast coast-to-coast. Rick's side-by-side award-winning restaurants are in Chicago. The casual Frontera Grill was founded in 1987 and received the James Beard Foundation's highest award, Outstanding Restaurant, in 2007. The 4-star Topolobampo served its first meals in 1991. And the wildly popular, LEED GOLD-certified, fast-casual Xoco has been around since 2009. Rick and his staff established the Frontera Farmer Foundation in 2003 to support small Midwestern farms. Each year grants are awarded to farmers for capital improvements to their family farms. To date, the Foundation has awarded \$1.2 Million to 71 farms.

Chrissy Camba, Maddy's Dumpling House, Chicago



Chrissy Camba is the Owner/Chef of Maddy's Dumpling House in Chicago. Shortly after graduating from Loyola University with a degree in biology, Chrissy fell in love with cooking. In a very "Sliding Doors" twist she was asked to stage in a kitchen and later offered her first kitchen job. After many accolades, a Top Chef competition and the passing of her bunny Maddy, Chrissy started Maddy's Dumpling House. Currently Chrissy pops Maddy's Dumpling House up once a month around Chicago until she can find a permanent brick & mortar space to call home. In the mean time, check out www.MaddysDumplingHouse.com for future events!

Jon DuBois, Green Zebra, Chicago



Growing up, taking cooking classes along with going on a class field trip to the Culinary Institute of America in high school sparked an interest in the culinary field for Jon. After spending two years enjoying Mediterranean cuisine while living in Greece, Jon attended culinary school at Brigham Young University-Idaho. Jon worked in his first restaurant in Orem, Utah, at the bistro-style Chef's Table. Wanting to move to Chicago, he found his first restaurant in the city working as a line cook for Shawn McClain at Spring in 2006. From there, he moved over to Shawn's vegetarian restaurant Green Zebra where he became the sous chef in 2009. In 2011 DuBois was appointed chef de cuisine.

Stephanie Izard, Girl & the Goat and Little Goat, Chicago



Stephanie Izard is the Executive Chef/Partner of Girl & the Goat and Little Goat. A 2011 James Beard "Best New Restaurant" nominee, Girl & the Goat has been praised by high-profile publications such as *Saveur*, *New York Times*, *Food & Wine*, *Better Homes and Gardens* and others. Little Goat, Stephanie's highly successful follow-up to Girl & the Goat, encompasses a diner, coffee shop, bakery and bar. This summer, Stephanie will open her third restaurant, a Chinese concept called Duck Duck Goat in Chicago's West Loop neighborhood. Izard was the first woman to win Bravo's *Top Chef* (Season 4/2008) and is the only winner of the original version of the show to take the title of "Fan Favorite." Among other recent projects, Izard launched a product line called "The Flavor, By Stephanie Izard," consisting of sauces and spices available for purchase for the home cook. Izard's first book, "Girl in the Kitchen," was released in the fall of 2011.

Thomas Leavitt, White Oak Gourmet, Long Grove



"He's not in Kansas anymore. Thomas Leavitt, executive chef and owner of White Oak Gourmet is from Garden City, KS. He moved overseas as an adolescent, living with his parents and family in Peru, Antigua and the Philippines. This experience expanded his worldview and gave him an affinity for people of all races and cultures. Chef Thomas received his professional culinary certification from the Cooking Academy of Chicago. His restaurant career includes Patrick & James' in Glencoe, IL working with chef Don Yamauchi. Later, at Mimosa Restaurant in Highland Park, IL, he worked with chef Kevin Schrimmer. Working with these chefs, Thomas learned the foundation of classic French technique. This and his love of world cuisine help to inform his cooking style. Thomas, with his wife Lori, operate White Oak Gourmet, a pop up dinner and retail shop in historic downtown Long Grove, Illinois. Thomas is a former board member of Spence Farm Foundation. Active as a volunteer, he supports local healthy eating initiatives with local schools and organizations."

Ken Myszka, Epiphany Farms Restaurant, Bloomington



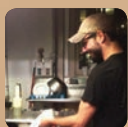
Chef and farmer Ken armed with impressive culinary experience and a vision for a sustainable farm/restaurant, returned to his roots in Central Illinois where he established the foundation for Epiphany Farms Enterprise (EFE). Ken along with his partners are working to create a self-sustaining food system, blending beyond organic farming with impeccable food. In 2011 EFE became the managing partner of restaurant Station Two Twenty—now Epiphany Farms Restaurant—merging their farm with the restaurant creating a Farm to Table forum. Anju Above opened in January 2014 as the EFE team's second restaurant. It's a casual establishment with open kitchens where chefs battle nightly over global cuisine such as Korean sushi, dim sum, Neopolitan style pizza and tapas.

Nicole Pederson, Found Kitchen and Social House, Evanston



Chef Nicole Pederson has a terrific pedigree in food. After culinary school in her hometown of Minneapolis and staging in France, she was at Gramercy Tavern in New York then Lula Café in Chicago, where she honed her passion for all things local. She most recently held the post of Executive Chef at C-House where she cut her teeth on running a kitchen. Nicole's midwestern roots contribute to her focus on pure flavors, simplicity, and seasonality in her cuisine, evident in Found's produce-centric menu.

Drew Starkey, Bacaro, Champaign



Drew is the executive chef of Bacaro in Champaign, IL. He has 12 years experience in the restaurant industry. His relationship with Bacaro began many years back when he worked there briefly before moving to Chicago and attending Kendall College. After graduating he worked under Chef Meg Collieran and Chef Tony Mantuano at Terzo Piano before returning to Champaign and Bacaro. Drew appreciates simplicity, focusing on using fresh, quality ingredients from our farms here in central Illinois.

Greg Wade, Publican Quality Meats



Greg Wade grew up baking with his mother and grandmother, but it wasn't until he took a baking class at The Illinois Institute of Art's Culinary Program that he found his calling. Wade worked at Taxim, specializing in breads and pastries. From there, Wade joined the opening team at Girl & the Goat moving to Little Goat to oversee bread baking at Girl & the Goat, Little Goat and Little Goat French Market. Now at the helm of Publican Quality Meats bakery operations, Wade works hand in hand with the company's chef de cuisines to develop new breads to fit each restaurant's menu.

MORE ABOUT SPENCE FARM

Spence Farm Foundation thanks tonight's host, Spence Farm. The farm is not only providing the location for tonight's festivities, but is the Foundation's living laboratory and working farm where education happens.

Spence Farm is pleased to host this year's Spence Farm Foundation Harvest Feast. Settled in 1830, Spence Farm is the oldest family farm in Livingston County.



Over the past 10–15 years, Marty, Kris and Will Travis, the partners of Spence Farm, have been working to restore habitat, increase diversity of crops, revitalize the soil and develop relationships around food.

In 2014, Spence Farm represented the food farming community of the United States, as they were featured in the international Slow Food 2014 Almanac which debuted at the 2014 Terra Madre and Salone del Gusto in Italy—where “Ark of Taste” and “Year of the Family Farmer” were the organizing themes. Due to Spence Farm's particular contribution to growing the Ark of Taste and creating alliances with chef's and their dining clientele, the farm was chosen to represent the incredible innovation and resilience of family farmers in the USA.

Spence Farm is dedicated to fostering community around family farms. This is best demonstrated by the founding of two farmer cooperative groups—Stewards of the Land and Legacy of the Land—and the not-for-profit Spence Farm Foundation.

SPONSORS OF THE HARVEST FEAST



Integrative
Family Medicine



CHIPOTLE

MEXICAN GRILL



One ingredient. The way nature intended.

ACKNOWLEDGEMENTS

The Spence Farm Foundation is deeply grateful to the volunteers whose tireless service helps make this evening a huge success! They give freely of their time, talent, and deep passion. Bravo! Additionally, we extend heartfelt thanks to the businesses and organizations whose contributions make the Harvest Feast possible.

Stewards of the Land and Legacy of the Land

Spence Farm Foundation would like to thank the farmers who graciously donated tonight's selection of product that was used by all of our guest chefs. Your commitment to raising your product in a sustainable manner is a testament to the work that the foundation strives to promote and teach.

Special Thanks

Marty Travis, Kris Travis, Will Travis, Spence Farm Foundation Board of Directors, chefs and staff who support Spence Farm Foundation, Mark Meyer, Golda Ewalt, Kirt Manuel, Debra Foulkes & The Cornerstone Café, 4-H Volunteer Set-up Crew, Floyd Dillman & Amy Wieler, Willa Virkler, and Deborah Cavanaugh Grant

Friends of Spence Farm Foundation

Spence Farm: host site. Jankun Studio, Forrest, Illinois: event photography. Frontera Grill, Topolobampo, Xoco, and Tortas Frontera: service ware. PDK Tree Service: firewood. Terry Bachtold and Tom Yoder: grills. The Illinois Institute of Art, Chicago, Culinary School: food service equipment. Ron Santern: Auctioneer.

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Our heartfelt thanks to all the guests, supporters, and donors who make the work of Spence Farm Foundation possible!

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**HARVEST
FEAST**