

For Immediate Release

October 7th, 2011

Farm to Fork Harvest Dinners – Thursday, October 13th, October 20th & October 27th

It's the perfect pairing - Kingston's best local producers will be providing products (meat, cheese, veggies, wine, and more!) so that some of Kingston's finest chefs can prepare excellent meals for you. The restaurants involved in Farm to Fork will serve the dinners each week at 7:30pm. Farm to Fork Harvest Dinners are the tastiest way for you to meet the people who grow your food.

- October 13th
 - **Aqua Terra (1 Johnson St, 613.549.6243)** with the Ontario Water Buffalo company & Vicki's Veggies
 - **Chez Piggy (68 Princess St, 613.549.5635)** with Enright Cattle co. & Honey Wagon Farms
- October 20th
 - **Olivea (39 Brock St, 613.547.5483)** with Fifth Town Artisan Cheese & Roots down Organic Farms
 - **Windmills (184 Princess, 613.544.3948)** with Honey Wagon & Enright Cattle Co.
- October 27th
 - **Le Chien Noir Bistro (69 Brock, 613.549.5635)** with Patchwork Gardens & Enright Cattle Co.
 - **West Seventy6 Grill (7 Earl St, 613.544.4888)** with Lyons Farm & The Kitchen Garden

The goal of Farm to Fork Harvest Dinners is to reconnect people to the authentic source of their food, while increasing consumer awareness about the importance of supporting local producers and serving a delicious meal along the way. Before the dinner the producers at each restaurant will speak for a few minutes about their product (and local food) to the group at large, and answer any questions the diners may have.

Reservations are required, so book early for the 7:30pm seating, space is sure to go quickly!

The Farm to Fork Harvest Dinner series is a part of the Local Food Local Chef initiative and brought to you by Downtown Kingston!

Poster Attached.

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