

Woodland Gardens - Winterville, GA
eml: farm@woodlandgardens.org

Woodland Gardens operate a farm year-round on 5 acres. Growing in unheated hoophouses and heated greenhouses. They sell at the Morningside Farmers' Market in Atlanta, to restaurants in Atlanta and Athens, and through a subscription box in Athens.

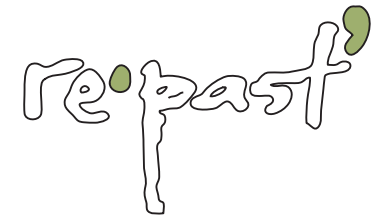
Riverview Farms - Ranger, GA
www.grassfedcow.com

Riverview Farms is one of the great success stories of organic farming in Georgia. Wes and Charlotte Swancy work tirelessly to provide over 50 varieties of fresh, certified organic produce for over 200 families in the Atlanta area for 6 to 7 months a year. Riverview also produces Berkshire pigs (fed from feed grown on the farm), grass-fed beef, and produce for farmers markets and fine restaurants in and around Atlanta.

Gum Creek Farms - Roopville, GA
www.localharvest.org/farms/M17449

Tommy and Alicia Searcy raise naturally grown Berkshire pork, Katahdin lamb, chicken and turkey on pastures that include grasses and clovers. These pastures are managed by rotational grazing and are not treated with insecticide or herbicide. The methods employed by the Searcies allow for natural for disease management and better forage nutrition. Gum Creek's animals are not given steroids or growth hormones, they roam freely, and are allowed to do what comes natural. Pigs root around and roll in the mud, chickens peck for insects and seeds, and lambs are treated with love and care. The result is meat that is honest, genuinely raised and that tastes better than anything that you will ever see at a store.

KUDZU FOUR



chef Joe Truex
Mihoko Obunai
re'past

farms Woodland Gardens
Riverview Farms
Gum Creek Farms
Beech Creek Farms

wine host Van Duzer Vineyards & Taste Network

amuseé riverview farms gala melon
benton's country ham
van duzer, 'rose of pinot noir' 2007

1 watermelon & octopus salad
woodland garden cucumbers, onions, wakame
nardello pepper dressing
van duzer, pinot gris 2007

2 grilled riverview farms pork belly
smoked summer tomato sauce
truffle creamed corn
van duzer, estate pinot noir 2005

3 gum creek farms lamb bolognese
hand cut pappardelle
van duzer, westside blocks pinot noir 2005

cheese goat: cabecou (fr)
cow: Pont l'Eveque (fr)
cow: borough market cheddar (uk)
van duzer, cuvee pinot noir 2006

sweets beech creek farms apple tatin
gruyere ice cream

Beech Creek Farms - Tallapoosa, Ga
CSA via Farmers' Fresh Food Network/ Moore Farms & Friends

Brian Heatherington farms on a little slice of heaven, and the glint in his eye shows it. After a stint in the corporate world, Brian returned to his family's 200 acre dairy farm to see it on the brink of collapse. Fortunately he came just in time to save the land that has been with his family four generations. Beech Creek produces delicious peppers, honey, melons, tomatoes, and just about every vegetable you can think of, you begin to think he has a clone stashed somewhere. The soul of the operation lies hidden above a hill- Heatherington's 6 acres of apples, nectarines, peaches and plums watered by solar driven wells is truly a site to see. Brian started growing fruit trees because he wanted to see people enjoy a real apple, something that is almost nonexistent today. While you can get a Washington Apple at the grocery store that was harvested last fall, the apples on tonight's menu were harvested less than 72 hours ago, and they are literally the first fruits off the trees this season. We are very honored to be able to offer you this treat!!!

Cabecou: goat ~ france

One of the smallest French cheeses. The name 'Cabecou' comes from the ancient language of France and means small goat. The goats graze in pastures full of luxurious vegetation (hawthorn, mulberry-tree, juniper-tree, etc) of the Midi-Pyrenees. Fresh, it is pliant and creamy, with a subtle, delicate taste of milk.

Pont l'Eveque: cow ~ france

A 12th century French cheese, only in the 17th century did take its name from the Normandie village where it was made. The taste is creamy, finely textured and smooth, extremely pleasant. As the cheese ripens, the rind takes on an orange/red colour, with a soft, yellow pate.

Borough Market Cheddar: cow ~ united kingdom

Mary Quicke, one of the few remaining traditional Cheddar makers in Somerset, produces the Borough Market farmstead cheese for Neal's Yard using cow's milk from her own herd. Neal's Yard owner Randolph Hodgson hand-selects the wheels for the Borough Market label, and they are matured for 10 to 12 months.

VAN:DUZER

V I N E Y A R D S

**A SUSTAINABLE PERSPECTIVE
MENU BY TASTE NETWORK**

www.tastenetwork.org

Van Duzer Vineyards was purchased by Carl and Marilyn Thoma in 1998. Their desire to continue farming the 26-year-old vines planted to Pinot Noir and Pinot Gris while gradually upgrading and improving the vineyard practices through sustainable agricultural practices and winemaking. The estate vineyard lies within the Willamette Valley AVA, west of the Eola Hills and Salem, and 60 miles south of Portland.

Farming Practices: Van Duzer Vineyards is a member of LIVE, Inc. (Low Input Viticulture and Enology) and has been certified "sustainable" and Salmon Safe. The vineyard maintains biological diversity standards and promotes minimizing agricultural fertilizers in conjunction with an Integrated Pest Management program. In the vineyards and in the production of our wines, Van Duzer Vineyards uses absolutely no GMO (genetically modified organisms).

Winemaker Jim Kakacek and Vineyard Manager Norbert Fiebig were among the first in the Willamette Valley to embrace a holistic philosophy of precision farming. Using tractors outfitted with (GPS) which can instantly pinpoint information for any given location in the vineyard within a one-meter range and as a tractor changes position, the farming techniques responds to geo-referenced instructions provided by the vineyard manager. Prior to farming, he has integrated information from aerial readings of plant vigor, plant tissue analysis, soil condition and on-site observation to devise a farming plan for each vineyard block.