

Hanson's Farm ~ Cumming, GA
<http://www.localharvest.org/farms/M17236>

The Hanson's Farm is a diversified grower of heirloom tomatoes, vegetables, specialty flowers, herbs, annuals and perennials. Boo Hanson has heldfast to a no-chemicals and no-pesticide philosophy and applies this practice to their heirloom crops. Crop rotation, beneficial insects and cover crops are used to promote disease and pest management naturally. There is a real spirit at work on the farm. Feel free to stop by the original mid-19th century homestead, complete with a newly built sales cabin where you can always find something great for your kitchen or garden.

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 FIVE

chef	Matt Harris Trois
farms	Hanson Farms Riverview Farms Gum Creek Farms Ambos Seafoods
wine host	Van Duzer Vineyards & Taste Network
amuse	Hanson's Farm Heirloom Tomato Reception rare sea salts & olive oils van duzer, pinot gris 2007
1	Ambos georgia pink shrimp, sun gold risotto sliced parsley and pecorino van duzer, 'rose of pinot noir' 2007
2	suckling Riverview Farm berkshire pork crispy fingerling, field greens, country pate van duzer 'homestead block' pinot noir 2004
3	Gum Creek Farms Katahdin Lamb three ways - loin w. nardello peppers, rosa bianca eggplant - sous vide leg of lamb and balsamic redux - fennel lamb sausage w. yogurt van duzer 'flagpole block' pinot noir 2005
cheese	goat: california rottin (sonoma) goat: classic blue log capri (hubbardston) goat: snow white goat cheddar (wisconsin) van duzer, 'westside blocks' pinot noir 2005
finish	Hanson's Farm sweet baby gold watermelon soup



Ambos Seafoods
www.ambosseafoods.com

A 5th generation family owned business, specializing in seafood. Mainly organic and wild caught shrimp. The shrimp are caught off the Carolinas and Georgia coast, and are additive, chemical and antibiotic free – all natural. The organic shrimp line is certified organic by Natureland (The German certifying company from the European Union) and is USDA accredited. All shrimp are 100% chemical and antibiotic FREE – raised in an ecosystem that promotes and protects the health and conservation of soil, mangroves and their inhabitants.

“California Crottin” Redwood Hills Farms ~ Sonoma

Our traditional French-style California Crottin has a wrinkly, geotrichum candidum rind, a fluffy texture and robust, earthy flavor. Located among the picturesque redwoods of western Sonoma County, north of San Francisco. Cheesemaker Jennifer Lynn Bice entered her thirty-ninth year of milking, breeding, and loving dairy goats at Redwood Hill Farm.

Classic Blue Log by Westfeild Farms ~ Hubbardston, Mass

One of a very few external blue chevres made in the world. The Roquefort rind is a striking color that develops on the surface and slowly ripens toward the center. “Chevre” is the French term for goat cheese. “Capri” is the term for the goat cheese made in America by Westfield Farm which has been handcrafting award-winning farmstead cheeses since 1971.

“Snow White” Carr Valley Goat Cheddar ~ Wisconsin

A creamy white Goat Cheddar Cheese made in 38# wheels and cave aged for 6 months. Took 2nd Place at the 2007 American Cheese Society Competition. Carr Valley Cheese is owned and operated by fourth generation Wisconsin Master Cheese Maker Sid Cook. Since 1883, four generations of the Cook family have built their business with a unique blend of old world craftsmanship and creative cheesemaking innovation.

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.