

## *Place-based Transformation*

Sprout is utilizing culinary, functional & nonfunctional art installations and experiences to:

- ◇ Increase economic opportunity for regional growers, artists, makers, producers, and chefs;
- ◇ Improve social cohesion through storytelling and exchange of culinary, visual and performing art;
- ◇ Co-create learning opportunities for growers and artists; and
- ◇ Establish Sprout as a destination where food, art, and culture meet.

The art and experiences can be traditional, contemporary, found objects, sculptural, interactive or collaborative. All forms are utilized to share stories, deepen experiences and to enhance purchases of culturally diverse food and art at the Growers & Makers Marketplace.

## *Upcoming events:*

### **Party with Purple Carrot:**

August 23, 2017  
6 PM - 8 PM

### **Growers & Makers Marketplace:**

10 AM - 3 PM

October 28, 2017  
November 18, 2017  
December 9, 2017  
January 27, 2018  
February 24, 2018  
March 24, 2018  
October 27, 2018  
November 17, 2018  
December 8, 2018

## *Summer Harvest Dinner*

Five courses prepared by expert chefs, each featuring a local producer and the freshest offerings of Central MN.

Wine pairings by sommelier Scott Lindman of Paustis Wine Company.

Live music by Paul Drinkwine



609 13th Ave NE, Door 8  
Little Falls, MN  
[www.sproutmn.com](http://www.sproutmn.com)

We would like to specially thank Region Five Development Commission, ArtPlace America, and 3 Cheers Hospitality for their respective sponsorship and partnership without which this evening would not be possible.

*Dine with your farmer,  
wine with your friends.*



Summer Harvest Dinner  
July 27, 2017



## About Sprout

Sprout is a 501c3 non-profit organization with a mission to promote the health, economy, and self-reliance of Central Minnesota by facilitating the availability of locally produced food, products, and art in the region.

Sprout's Growers & Makers Marketplace, Kitchen, & Food Hub position the organization to be the leading regional resource for local food system development.

Sprout strives to strengthen local and regional producers' ability to satisfy wholesale, retail, and institutional demand by decreasing barriers to entry and expansion, connecting technical assistance, and collaborating with committed partners to build innovative market channels.

*Thank you immensely for supporting this important work for our region.*

## Your Menu

### First

**Chef Jenna Brower Von Siebolds, Prairie Bay Grill**

Grass-Fed Lamb Satay with  
Fire-Roasted Tomatillos & Thyme  
*Bearitage Red Blend*

**Darin Bauck, Dew Drop Farms, New York Mills**

Some of the finest grown lamb & beef & occasional pork you can find. Known for maple lamb brats, which have been featured at several national events. Animals are born & bred on our farm, fed non-GMO corn, lush alfalfa mixed hay & raised on dirt without the use of growth hormones. Sheep are 3rd generation & beef cattle are 4th generation.

**Javier Gracias, Agua Gorda Cooperative, Long Prairie**

A worker owned cooperative farm since 2012. The four growers, who originally hail from Agua Gorda, Mexico, focus on tomatillos, cucumbers, summer squash, and melons. The Agua Gorda growers also grow tomatillos for the local tamale company La Loma Tamales.

**Levi Lambright, Eagle Bend**

An Amish family farm specializing in artisan tomatoes in a certified organic high-tunnel.

### Second

**Cheff Matt Annand, 3 Cheers Hospitality**

"Wok-ing Taco" Kohlrabi Noodle Salad with Chicken &  
Ginger Scallion Broth  
*Oynos Pinot Grigio*

**Lisa Baker, Bakers' Acres, Avon**

A certified organic 15-acre farm selling produce to individuals through a CSA program, to co-ops and restaurants in the Twin Cities and Central Minnesota. Bakers' Acres also raises livestock including pastured poultry and eggs. Lisa is also the Marketing Director for Sprout.

**Jim & Audra Chamberlin, Island Lake Farm, Deerwood**

A 107-acre diversified farm and forestry operation raising vegetables, livestock, fruit, mushrooms, and more. Island Lake Farm uses agro-ecological practices to work in symbiosis with nature to produce food, fuel and fiber and a healthier planet.

**Russell & Jessica Kleinschmidt, Kleinschmidt Farms, Staples**

Over 60 varieties of garden produce, pastured chickens (eggs & meat) & grass-fed beef.

**Al Holmquist, Clarissa**

Producer of a variety of greenhouse products and canned goods.

### Third

**Chef Jason Eslinger, Iron Range**

Honey Lemon Glazed Salmon with  
Summer Vegetable Ratatouille  
*Wente 'Morning Fog' Chardonnay*

**Barry Thoele, Barry's Cherries, Staples**

A local foods champion and leader in hydroponically grown produce, herbs, and tomatoes.

**Arlene Jones, The Farm on St. Mathias, Brainerd**

An 80-acre farm which operates an on-site farm market open during the growing season, farm tours, festival days & fall corn maze! The Farm is a destination also available for weddings & other celebrations. The Farm also specializes in Farm to School with local districts & have established a local grower's co-op.

**Kevin & Stephanie Schmidt, Sunrise Salmon, Fergus Falls**

Bringing Central Minnesota some of the most delicious and sustainable fish. Every summer, Sunrise Salmon travels to Bristol Bay, Alaska for the sockeye salmon run and fishes for 5 weeks. The fish is iced upon catching, hand filleted by a skilled and inspected family owned facility, and then vacuum packed and flash frozen.

### Fourth

**Chef Tomas Zimmerman, A.T. The Black & White**

Chimichurri Pork Tenderloin with  
Vegetable Medley on Basmati Rice  
*La Chaize Brouilly*

**Becky Haffner, Haffner Family Farm, Eagle Bend**

A small family farm producing non-gmo pasture raised lamb, beef, chicken, eggs, and pork. Haffner Family Farm's mission is to produce delicious and affordable meat in a manner that they can be proud of, while teaching their children good work ethics.

### Fifth

**Chef James Blahut, Sherwood Forest**

Chocolate Zucchini Cheesecake  
*Dow's Ruby Port*

**Ben Penner, Ben Penner Farms, Belle Plaine**

A 36 acre certified organic farm growing alfalfa, hard red winter and spring wheat, food grade soybeans, lentils, black beans, pinto beans and organic vegetable starter plants.

**David Kauffman, Clarissa**

An Amish family farm specializing in pastured eggs and garden vegetables.