

THURSDAY, SEPT. 20, 2007

# Food & Drink

## Events, slogan put focus on Eat Local

By ELIZABETH LEE

elee@ajc.com

Eating locally means choosing food grown close to home, whether it's a backyard tomato or South Georgia sweet potatoes.

To encourage Americans to think more about where their food comes from, various groups across the country are sponsoring Eat Local weeks through September. They're focusing on the environmental benefits of buying produce and meat that travel only a short distance from

farm to plate, the pluses of preserving farmland and the fresh flavors of local foods.

In North Georgia, a number of events are tied to Eat Local week, which starts today and continues through Sept. 30, from today's sold-out speech by Barbara Kingsolver, author of "Animal, Vegetable, Miracle" (HarperCollins, \$26.95) to the launch of a new Buy Local advertising campaign for Georgia Organics, with the tagline "I'm a Local." Here are some highlights.

### SEPT. HIGHLIGHTS

**Today-Sept. 30:** Local-food menus at various restaurants, including Brick Store Pub in Decatur, Blue-Eyed Daisy in Palmetto, City Grill, Food 101, Sweet Auburn Bread Co., Muss and Turner's in Smyrna, Pura Vida and Sevananda.



Cattleman **Will Harris** (pictured with a local shopper) will teach a Steakhouse 101 class Wednesday at Harry's Farmers Market in Alpharetta as part of this month's Eat Local activities.

**Today-Saturday:** Benefit dinners for Slow Food Atlanta at Woodfire Grill, 1782 Cheshire Bridge Road N.E., Atlanta. 404-347-9055.

**Saturday:** Whole pig roast at Cabbagetown Market. 404-221-9186.

**Monday:** Georgia Organics open house and art show. *Prix fixe* local menu at Food 101 in Morningside; benefits Georgia Organics. Specials at Murphy's in Virginia-Highland. 678-702-0400.

**Wednesday:** Rancher Will Harris of White Oak Pastures near Bluffton teaches a Steakhouse 101 class, with a rib-eye supper following, at the Salud Cooking & Lifestyle School at Harry's Farmers Market in Alpharetta, 1180 Upper Hembree Road. Harris, who raises grass-fed beef on his farm in southwest Georgia, also will talk about the differences between grass-fed and conventional grain-finished beef. \$65. 770-664-6300.

**Sept. 28:** Benefit for Farm to Table, which links farmers with consumers, chefs and institutional buyers. Dinner of Georgia foods at chef's tables in 17 restaurants, including Five & Ten in

Athens (Hugh Acheson), Aria (Gerry Klaskala), Gary Mennie (Taurus), Watershed (Scott Peacock) and the Hil in Palmetto (Hilary White). \$150. 6-9 p.m. [www.foodandwine.com/growforgood](http://www.foodandwine.com/growforgood).

**Sept. 29:** Farm to school workshop presented by Georgia Organics. \$15 members; \$20 nonmembers. 9 a.m.-12:30 p.m. E. Rivers Elementary School, 8 Peachtree Battle Ave. N.W., Atlanta. 678-702-0400.

**Sept. 29:** Handcrafted beer, live music and seasonal foods at 5 Seasons Brewing Co., Howell Mill Road and Marietta Street, Atlanta. \$50. 2-5 p.m. Grow for Good benefit. [www.5seasonsbrewing.com](http://www.5seasonsbrewing.com).

**Sept. 30:** Supper at Summerland Farm, home of Bacchanalia owners/chefs Anne Quatrano and Clifford Harrison. Besides the hosts, chefs include many of those cooking at the Sept. 28 dinners, including Kevin Rathbun (Rathbun's), Linton Hopkins (Restaurant Eugene) and Ford Fry (JCT Kitchen). \$150. 2-6 p.m. [www.foodandwine.com/growforgood](http://www.foodandwine.com/growforgood).



MELISSA LIBBY &amp; ASSOCIATES