

Sports

FOOD NOTES/Dinner For A Food Cause

Nov 03,2010



The Inn at Potowmack Farm

ASHBURN, VA. - The Restaurant at Patowmack Farm and the Loudoun Area Chefs Collaborative are uniting efforts to support the work of INMED Partnerships for Children by hosting the Dinner for a Food Cause.

On December 2, the Loudoun Area Chefs Collaborative will prepare an elegant five-course farm-to-table dinner showcasing Loudoun County's best seasonal produce and local wines.

They will start the feast with an amuse-bouche, followed by a course presented by each chef and end with a jointly-created dessert. The dinner will take place at The Restaurant at Patowmack Farm, located in the historic town of Lovettsville in northern Loudoun County, and overlooking the Potomac River. The event will begin with a silent auction at 6:30 p.m., and dinner will be served at 7:30 p.m.

Sponsorship Opportunities

Sponsorship opportunities are available at the Winter Preserver, Fall Harvester, Summer Producer and Spring Planter levels. Call Meridith Bolado at 703-729-4951 ext. 227 for more information.

Tickets

Tickets to the event are \$175 per person and can be purchased by calling Meridith Bolado at 703-729-4951 ext. 227 or going online at www.inmed.org.

INMED Partnerships for Children will use the proceeds from the event to establish a greenhouse organic gardening system at the Loudoun County Homeless and Transitional Housing Shelters. The greenhouse will provide learning opportunities in gardening and healthy eating, as well as year-round nutritious food for children and their families. Funding from the event will also support INMED's international sustainable agriculture programs, strengthening food security for children living in poverty in developing countries.

Since 1986, INMED Partnerships for Children has built alliances with public- and private-sector partners in more than 100 countries to rescue children from the immediate and irreversible harm of disease, hunger, abuse, neglect or violence, and to prepare them to shape a brighter future for themselves and the next generation.



Desert!

Through a broad range of health, social, education, violence prevention and community development programs, INMED is helping to create opportunities that inspire hope, build self-reliance and encourage community collaboration to sustain positive change. For more information, visit www.inmed.org.

The Loudoun Area Chefs Collaborative is made up of Chef Christopher Edwards (The Restaurant at Patowmack Farms), Chef Aaron McCloud (Vintage Restaurant Group), Chef Patrick Dinh (Tuscarora Mill) and Chef Mark Morrocco (Magnolia's at the Mill Restaurant).

The Collaborative is a way for restaurants, farms and wineries in Loudoun to work together towards developing a local restaurant association. Featuring local culinary talent paired with viticultural and agricultural strength to support local charities is the goal and passion.

The Restaurant at Patowmack Farm is part of Patowmack Farm, established in 1986 by Beverly Morton Billand and Chuck Billand. The Farm employs sustainable farming methods without chemical fertilizers, pesticides and herbicides, and grows fresh herbs and specialty vegetables. In 1998, The Restaurant at Patowmack Farm began.

The concept is farm to table. Chef and grower combine their talents to produce wholesome menus utilizing just picked ingredients and served in a relaxing, beautiful setting. www.patowmackfarm.com

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