

FOR IMMEDIATE RELEASE:

## **Terra Madre 2006**

L'Etoile is delighted that our Executive Chef/Co-Proprietor Tory Miller was nominated by our farmers and invited to attend the international Slow Food event, Terra Madre 2006. Terra Madre brings 1,500 food communities from 5 continents, 5,000 farmers, breeders, fishermen and traditional food producers, 1,000 cooks and 200 universities together to meet in Turin, Italy to share and discuss their experiences. In order to select the cooks for Terra Madre 2006, the committee looked for cooks who identify with the Slow Food philosophy, pay attention to the provenance and quality of their ingredients, prepare food rooted in local traditions and the characteristics of their region, and emphasize conviviality in their restaurants. Celebrated chefs may also take part in Terra Madre if they adhere to Slow Food principles and are especially appreciated for their broad public reach and their influence on the media, consumers and the food world.

Numerous influential leaders, scientists and experts will speak at Terra Madre, and although this year's speakers have not yet been announced, previous events have featured speakers such as Alice Waters, Winona LaDuke, and the Prince of Wales. This October 26-30, Tory will join this international community to attend Earth Workshops that address the problems and issues producers face, as well as Taste Workshops and other seminars designed to help food communities improve the quality of their products.

<http://www.terramadre2006.org/terramadre/welcome.html>

## **Feast of the Fields**

Chef Tory Miller was asked to cook for a charity event in New York, "Feast of the Fields" that will benefit the Saratoga Preserving Land and Nature Trust – a local land trust devoted to preserving farmland and promoting sustainable, diversified agriculture in New York State. "Feast of the Fields" will be held at the Saratoga Polo Association, in Saratoga, NY on September 14 from 6-9 p.m. The host chef, Chef David Britton of Springwater Bistro & Saratoga Polo is bringing Chef Tory and 18 other nationally and internationally recognized chefs together to share culinary delights and to raise funds for a laudable cause. Raising money to preserve farmland and to promote sustainable agriculture by partnering chefs with local farmers and producing delicious food is congruent with Chef Tory's philosophy about food and the work done at L'Etoile. He was honored to accept the invitation to cook for Feast of the Fields.

<http://www.saratogaplan.org/feastofthefields.html>

## **C.H.O.W.**

Finally, L'Etoile is proud that Chef Tory Miller and Pastry Chef Eva Ringstrom are prominently involved in C.H.O.W. (Cooking Healthy Options in Wisconsin). Tory and Eva devote two Mondays every month of the 2006-2007 academic year to working with the entire 7th grade class (175 students) at Sherman Middle School. C.H.O.W. is a part of the Wisconsin Homegrown Lunch Program which, according to the Research, Education, Action and Policy on Food Group web site, is "a grassroots program whose goal is to enhance the Madison public schools' existing meal programs by introducing fresh, nutritious, local and sustainably grown food to children, beginning in the city's elementary schools. The program, like similar "farm-to-school" programs around the country, will provide an opportunity for children to reconnect with their natural world and will help establish a stable market for local farmers and processors."

<http://www.reapfoodgroup.org/farmtoschool/index.shtml>