

For Immediate Release
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Contact: Roxanne Amidon
614-226-8744 / info@sustainabledelawareohio.org
Sustainable Delaware

Second 'Delaware Local Menu' event seeks area restaurant participants



The group "Sustainable Delaware" is seeking area restaurants for Delaware County's second annual "Delaware Local Menu" event planned for August 10 – 19, in conjunction to the Columbus Farm to Fork event.

The event is part of a nationwide trend toward growing, serving, selling and promoting local foods, according to volunteer Roxanne Amidon. "We want to spotlight those restaurants that already support locally grown foods and to encourage others to give it a try."

Amidon cites The National Restaurant Association's 2011 "What's Hot" chef survey as indicating that, of the top twenty restaurant trends for the year, more than half relate to locally-sourced foods. She adds that statistics show that a fourth of U.S. Travelers consider food as an attraction in influencing their destination choices, while forty percent say they travel to learn about or enjoy unique culinary experiences.

The group plans to actively promote not only the restaurants that participate, but also their local food sources, farmers and producers through a variety of area websites and media outlets.

Amidon adds, "I think every restaurant can come up with a way to get involved, whether its something they already do or something they can add for this event... even if its just one menu item. From using locally grown produce, eggs, meats, breads or cheeses to locally produced beers and wines, they just have to let us know what they are planning. We can also help in locating local sources and making connections with growers and producers."

Restaurants who wish to participate should go to the group's website at: www.sustainabledelawareohio.org, call 614-226-8744 or email info@sustainabledelawareohio.org.

The deadline for signing up is July 31.