Michter’s & Harvest present

The Culinary Trust Gala

March 4, 2017
Michter’s Distillery, Harvest Restaurant and The Culinary Trust teamed up to create a special evening of Southern Hospitality. We are delighted to present a unique cocktail, dinner and dessert menu made from regional ingredients that have been baked, cured, smoked, preserved, or aged — all right here in Louisville.

As part of the “Upper South”, the cuisine of Kentucky offers both traditional Southern fare and Kentucky originals. Often referred to as “Kentuckiana” cuisine, a portmanteau of Kentucky and Indiana, tonight’s regional menu features ingredients from some of Kentuckiana’s finest artisanal food purveyors of squab, rabbit, catfish, paddlefish, trout, oxtail, country ham, black-eyed peas, and, of course, American white oak aged bourbon, and rye whiskey. Many of these purveyors are featured in this keepsake program, our token of gratitude for you.

The Culinary Trust’s Board of Trustees thanks Michter’s Distillery, tonight’s sponsor, and you, our guests, for your financial support, which for over 33 years has helped to fund over $1.6 million in grants for individuals and non-profits focused on critical issues in food; and, scholarships, internships and fellowships for culinary professionals and food writers covering important topics.

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Tonight’s Pairings, curated by Michter’s Distillery

“Best American Whiskey” – Food and Wine
“Spectacular...” – Robert Parker
“Distiller of the Year” – Wine Enthusiast
“Exquisite...one of the best whiskeys in the world”
American Whiskey, Bourbon & Rye
Clay Risen

Michter’s celebrates an extraordinarily rich heritage that traces back to 1753, years before America’s Declaration of Independence.

“Cost be Damned” Approach: Passionate about great whiskey, the Michter’s team spares no expense in its efforts to produce the greatest American whiskey possible. Tremendous attention is given to every step in the production process including details like yeast selection, fermentation temperatures, distillation, wood selection and drying of staves, toasting and/or charring barrels, barreling proof, temperature and air flow conditions in the rickhouse where the barrels are aged, identifying the peak of maturation for bottling, and of course our signature filtration protocol.

In 2015, Michter’s was named the seventh Heritage Member of the Kentucky Distillers’ Association, thereby becoming the first distiller in 33 years to achieve that status.
Pamela Heilmann
Michter’s Master Distiller

Pam is Michter’s Master Distiller and Vice President - Production. Prior to joining Michter’s, Pam spent nearly 15 years at Beam Global, Inc. and is acknowledged as one of America’s most talented distillers. At Beam, she oversaw all aspects of whiskey production as Distillery Manager at the Booker Noe Distillery, at that time the world’s largest bourbon distillery, in Boston, Kentucky. During her years at Beam, Pam worked directly with former Master Distiller Jerry Dalton.

An honors graduate of Columbia College in Missouri, she studied distillation in Kentucky. Pam and her husband, Marty, live in Elizabethtown, Kentucky. They enjoy fishing, gardening and taking motorcycle trips. They split their leisure time between Florida and New York, where their children, grandchildren and Pam’s parents live.
Champagne Cloutier

Cloutier Brut Cuvée Grande Reserve signifies the passion and commitment of our family owned Champagne house, Paul Laurent. Outstanding terroir, thoughtful vineyard management and brilliant wine making all contribute to the extraordinary quality of this fine Grower Champagne.

www.champagnecloutier.com
Menu
Tonight’s Award-winning Menu

“We pledge to serve up a menu of “Rustic Regional” cuisine, based on what produce the local farmers have available any given week, regardless of the season”

-Ivor Chodkowski

Tonight’s menu was masterfully created by Harvest, a “locally grown” restaurant that is one of the most celebrated restaurants in Louisville Kentucky, situated in the vibrant Downtown NuLu arts district of East Market Street. Their mission is to serve outstanding, regionally inspired, seasonal “farm-to-table” cuisine. 80% of their ingredients are sourced locally from within a 100-mile radius and many of their foods are baked, cured, smoked and preserved in-house.
Ivor Chodkowski

Local farmer and champion of Louisville’s “farm-to-table” movement, Ivor Chodkowski is the mastermind behind Harvest. Together with partners Jim McArthur, and brothers Peter and Patrick Kuhl, they opened Harvest in 2011. Accolades started rolling in, and before the year was out Harvest was awarded winner of the Open Table ‘Diner’s Choice.’ In early 2012, Harvest was nominated semi-finalist in the James Beard Award for ‘Best New Restaurant’.

Ivor Chodkowski is a busy man; father, farmer and a leader in the region’s small farm and locavore movement. He runs a community-supported agricultural operation; he’s a founding board member of the Food Literacy Project, an initiative to raise awareness of the benefits of clean food.

He’s a farm activist and one time president of the Community Farm Alliance and set up Grasshoppers Distribution, which creates markets for local small farmers by connecting them with local restaurants.

In February 2011, Ivor was a guest speaker at the TEDx teleconference on Local food production, which was broadcast to a global audience. He’s also the man responsible for growing the humble omelet stand at the Bardstown Rd Farmer’s Market into Harvest Restaurant... one of the most talked about places to eat in Louisville.
Chef Patrick Roney

Patrick Roney spent 10 years working as a private chef on yachts. He moved to Louisville with one goal in mind – to work at the Oakroom, Louisville’s only AAA Five Diamond restaurant.

But even Roney thought it would take more than a few months to land at the restaurant in the Seelbach Hilton Louisville. After landing at The Oakroom, Patrick wanted to enrich his passion for farm to table.

“My wife’s family is from the area and we’ve eaten our way through most of the restaurants in Louisville, I’m thrilled to be here at Harvest, the restaurant has such a remarkable reputation.

Patrick has a way of giving a dish a deceptively simple, yet refreshingly creative twist without ever being contrived. Harvest is committed to expanding our menu, driven by our solid philosophy of providing fresh, locally sourced produce.
Culinary Trust Dinner

Passed Hors d’Oeuvres

Shoe String Farms Squab Terrine
Sourmash Aspic

Lake Barkley Silver Carp Ceviche
Kohlrabi, Radish, Fermented Habenero

Ivor’s Black Eyed Pea Hummus
Michter’s Char Pickled Vegetables

Rivercrest Farms Chicken Liver Tartine
Blueberry Sour, Egg Froth

Potato Perogi with Paddlefish Caviar
Crop Vodka Pearl Onions

Red Claw Lobster Cappucino
Rye Chantilly

KY Lake Catfish Brandade Croquette
Rouille

Michter’s Cured Pastrami
Barrel Cured Kraut, Rye Crumb, Thousand Island
Michter’s Oak Smoke

Dinner Stations

Willie’s Rabbit (fried and stewed)

Fricassee of Shoulder and Saddle
KY Fried Hind Quarter
Early Spring Vegetables

Pairing: Michter’s Single Barrel Kentucky Straight Rye Whiskey
Silver Creek Trout

Red Flannel Hash
Braised Beet Greens
Horseradish Butter

Pairing: Michter’s Small Batch Kentucky Straight Bourbon Whiskey

Black Hawk Farms Beef

Oxtail Arancini
Marrow Basted Striploin
Short Rib and Tripe Bordelaise

Pairing: Michter’s Single Barrel 10 yr Kentucky Straight Bourbon Whiskey

Red Hog Country Ham

House Pickles
Chow Chow
Sauerkraut

Pairing: Michter’s Single Barrel Kentucky Straight Rye Whiskey

Capriole Goat Cheese and Pasta

Selection of Capriole Cheeses
Beet Green and Chevre Agnilotti
Shiitake and Mt. St. Francis Tortellini
Pappardelle with Goat Milk Carbonara

Pairing: Michter’s Unblended American Whiskey

Dessert

Vanilla and Hazelnut Gateau
Michter’s Rye Profiteroles
Cherry Rye Ganache
Specialty Cocktails
Kentucky Champagne
Michter’s Kentucky Straight Rye,
Faretti Biscotti Liqueur,
Ale-8-One Soft Drink

Pearl of the Orient
Crop Organic Meyer Lemon Vodka,
Butchertown Soda Mandarin Mint Soda,
Foro Extra Dry Vermouth

Farmer’s Victory Garden
Farmer’s Gin,
Koval Ginger Liqueur,
Honey Tarragon Syrup,
Beet-Carrot Shrub

The Teetotaler
(non-alcoholic)
Blueberry Syrup,
Butchertown Soda’s Ginger Beer,
Fresh Lime Juice,
Club Soda

The Farm-tini
Farmer’s Gin,
Capriole Farms-Goat Cheese Stuffed Olives,
Foro Extra Dry Vermouth

The Maserati
Michter’s Kentucky Straight Rye,
Foro Amaro,
Campari,
Locally Crafted BD’s Barrel-Aged - Orange Bitters

Persephone’s Return
Crop Artisanal Vodka,
Foro Extra Dry Vermouth,
Fresh Lemon Juice,
“Bouquet “(chamomile, lavender, rose) syrup

Pam’s Derby Pie
Michter’s Kentucky Straight Bourbon,
Faretti Biscotti Liqueur,
Tempest Fugit Crème de Cacao Liqueur,
Locally Crafted BD’s Dark Chocolate Bitters
½ & ⅜
### Willie’s Rabbit

**(serves a crowd)**

- 2 Rivercrest Farms Rabbits
- 16 ea baby carrots *(peeled & blanched)*
- 16 ea baby turnips *(scrubbed & blanched)*
- 16 ea baby pink beets
- 2 C english peas *(shelled & blanched)*
- 1 C oyster mushrooms
- 2 Qt Rabbit stock
- 1 C chopped celery
- 1 C chopped leeks
- 1 C diced onion
- 1 C Michter’s bourbon
- 2 oz Dijon mustard
- 1 C white wine
- 2 ea lemons *(juiced & zested)*
- 2 C flour
- 2 C egg wash
- 2 C panko
- 1 C Fines herb
- 1 C crème fraîche
- 1 lb diced butter

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**For the Fricassee**

- Remove the shoulders from the rabbit. Season with salt, pepper and a sprig of thyme.
- Place them in a vacuum bag with 2oz butter. Seal.
- Cook them at 160° for 2.5 hours. Cool to room temperature, then chill.
- Remove the loins from the back bone. Remove all silver skin and season with salt and pepper and a sprig of thyme.
- Place them into a vacuum bag with 2oz butter. Seal.
- Cook at 130° for 35 minutes. Cool to room temperature, then chill.
- Remove cooked proteins from bags. Use the butter and remaining liquid to start the mirepoix for the fricassee.
- Pick all the shoulder meat being careful to remove all fat & sinew.
- Dice the loins into coins.
- In a 4 qt sauce pan sweat celery, leeks and onion in the rabbit butter.
- Place mushrooms and Dijon in the pot and sweat an additional 5 minutes.
- Deglaze with bourbon and reduce by half. Add white wine and reduce by half.
- Add rabbit stock and remaining rabbit bones to the pot. Simmer for 2 hours.
- Strain stock through a chinois and return to heat.
- Season and adjust flavor with lemon juice, salt and pepper.
- Slowly whisk crème fraîche in and if needed use a cornstarch slurry to tighten.

For the Hind Quarter
- Remove the thigh bone. Place meat in a Ziploc bag and slightly pound leg to flatten.
- Season with salt and pepper. Dust with fines herb and roll into a cylinder. Seal with the belly flap and tie with butcher’s twine.
- Place in a vacuum bag with 4oz of butter and a sprig of thyme. Seal and place in a 150° water bath for 2.5 hours.
- Let product come to room temperature before chilling.
- Dredge in a standard breading procedure. (flour-egg wash-panko breadcrumbs)
- Chill legs until service

For the Plate
- Roast baby vegetables for a few moments until warmed through.
- Heat rabbit sauce and fold rabbit meat into it.
- Season with fines herb, salt and pepper to taste.
- Add lemon juice to taste.
- Fry rabbit roulades at 325° for 8 minutes and let rest for 3 minutes. Slice into 1” rounds.
- Place fricassée on plate. Assemble baby vegetables around and lean a rabbit roulade on top.
White Creek Farms Rainbow Trout with Red Flannel Hash & Horseradish Butter

(serves 8)

4 fillets, White Creek Rainbow Trout (scaled and pin boned)
- 2 C russet potatoes (medium dice)
- 2 C cooked red beets (medium dice)
- 1 C cooked corned beef (medium dice)
- 1 C green onion (sliced)
- 1 C cooked beet greens (chiffonade)
- 1 C beet puree
- 1/2 C chopped onions
- 1/2 C chopped dill
- 1 C Crop Vodka
- 1 C chopped shallots
- 1 C horseradish (prepared)
- 1/2 C White Ver Jus
- 1 lb unsalted butter
- salt & pepper
- thyme
- bay leaves

For the Hash
- Pan fry the potatoes in vegetable oil with salt and pepper until tender.
- Add beets, beef, onion and beet greens. Cook for 5 minutes at medium heat.
- Add beet puree, chives and dill. Continue to cook 2 minutes. Reserve for service.
For the Horseradish Butter
-Sweat the shallots over medium heat in a nonreactive 2 qt saucepan.
-Deglaze with vodka and reduce by half.
-Add verjus and a sprig of thyme and 3 bay leaves. Reduce by 2/3. Add 1 oz heavy cream.
-Off heat, whisk in cold diced butter, a few cubes at a time, making sure all butter has been absorbed before adding more. You may need to return pan to heat for brief periods.
-Add horseradish slowly and season to taste with salt and pepper. Let steep in a warm place while tending to your fish. Sauce will be strained through a chinois before service.

For the Fish
-Season the trout with salt and pepper. Dust skin with a bit of flour.
-In a cast iron skillet over medium heat with a thin coating of vegetable oil, place fish skin side down. Press lightly with a spatula to ensure the skin crisps evenly.
-Work in batches to just crisp skin side leaving the flesh still nearly raw.
-Place the fish on a buttered sheet tray, flesh side down to be flashed right before service.

To Serve
-Place a 3 oz portion of the hash in the middle of a plate.
-Rest fish on top of hash and pool sauce around the fish. Do not sauce the crispy skin!
# Black Hawk Farms Beef Strip Loin with Oxtail Arancini and Short Rib Bordelaise

(serves a crowd)

- 5 lbs strip loin
- 1 oxtail (3 lbs)
- 5 lbs short rib
- 4 ea marrow bones (split)
- 5 lbs mirepoix
- 1 gallon red wine
- 3 gallons beef stock
- 1 lb Arborio rice
- 1 pt white wine
- 2.5 qt chicken stock
- 1 pt yellow onion (diced)
- 1 C Kenny’s St. Jerome
- 8 oz Capriole Mt. St. Francis (medium dice)
- 1 C fines herbes
- 2 ea lemons (zest & juice)
- salt & pepper
- bay leaves
- thyme
- butter
- 2 C flour
- 2 C egg wash
- 2 C panko

## For the oxtail & short rib

- Season well with salt and pepper. Rub with oil. Roast in a 450° oven for 10 minutes or until caramelized.
- Roast mirepoix in 450° oven for 15 minutes. Deglaze pan with 2 C of red wine. Transfer to a large brazier; add remaining wine and reduce by 3/4. Add beef stock and continue to reduce by 1/3.
- Place short ribs and oxtail in brazier. There should be enough liquid to just cover. Add a few sprigs of thyme and few bay leaves, taste for seasoning. Cover and place in a 225° oven for 4 hours.
- Let cool completely and remove fat cap. Remove short ribs and dice into 1” cubes. Reserve for service. Pick the oxtail meat and shred. Reserve for service.
- Bring braising liquid back to a simmer and skim frequently. Reduce until sauce consistency. (if needed, add a cornstarch slurry to tighten the sauce.)
- Roast marrow bones cut side down for 5 minutes at 350°. Let cool slightly and remove marrow.
-Mount with 6oz butter and 4oz diced marrow. (tip! a very small amount of xanthan gum (size of a split pea) will stabilize the fats into the sauce.) Reserve for service.

**For the risotto**

- Sweat the yellow onion in butter with a healthy pinch of salt.
- Add Arborio rice and toast slightly. Deglaze with white wine and cook until dry.
- Add chicken stock in 2 C increments until the rice is cooked to desired consistency. Check seasoning along the way. At 17 minutes, rice should be almost fully cooked. (You may not need all of the sauce)
- Add pickled oxtail meat, lemon zest & juice, Kenny’s St. Jerome and Fines herb.
- Cool completely on a sheet tray.
- Form into 1.5oz balls. Add a small cube of Mt. St. Francis to the center and encase with rice. Let the balls chill and firm up again.
- Dredge in a standard breading procedure. (flour-egg wash-panko bread crumbs)

**For the Strip**

- Clean the strip loin of excess fat. Leave 1/4 inch of fat on top side of strip.
- Season with pepper and place in sous vide bag with 1/2 lb butter and a sprig of thyme. Seal and cook for 2.5 hours in a water bath at 127°.
- When done, remove strip from bag. Dry off completely and season with a healthy amount of salt. Sear on all sides and reserve warm for slicing.

**To Serve**

- Deep fry the arancini for 4 minutes at 325°
- Place short rib sauce on plate. Use your favorite braised/wilted green to be placed on sauce. Place the arancini on top.
- Slice strip loin and top with a sprinkle of sea salt. Lean gently on arancini.
## Pasta Fillings

**Beet Green and Chevre**
(serves 8)

- 2 C beet greens (blanched)
- 1 C Capriole chevre
- ½ C seasoned bread crumbs
- 1 lemon (zest & juice)
- salt & pepper

- Pulse in a food processor until desired consistency.

**Shiitake & Mt. St. Francis**

- 2 C shiitake mushrooms (roasted & diced)
- 1 C Mt. St. Francis (grated)
- 1 Tbsp thyme (chopped)
- 2 Tbsp Michter's Rye
- ½ C caramelized onion
- salt & pepper

- Fold all ingredients together.

**Goats Milk Carbonara**

- ¼ C black peppercorns (toasted & crushed)
- 2 C bacon cut into lardons
- 1 C white wine
- ¼ C minced garlic
- ¼ C diced shallot
- ¼ C heavy cream
- 2 C goats milk
- 1 C fresh chevre
- ¼ C Michter’s Sour Mash
- 1 C freshly grated Mt. St. Francis

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- Render the lardons in a 4 Qt sauce pan over medium heat.
- Remove the lardons when caramelized and rendered.
- Sweat the garlic and shallots in reserved bacon fat.
- Deglaze with white wine and reduce by half.
- Add heavy cream and goats milk and bring slowly to 130°.
- Slowly whisk in chevre and sour mash.
- Stabilize with a very small amount of Xanthan gum (the size of a pea). Add slowly while constantly whisking.
- The sauce is ready for the spaghetti.
- Cook pasta until just al dente.
- Reserve a cup of the pasta water for adjusting the consistency of the sauce.
- Top the pasta with lardons, black pepper and Mt. St. Francis.
Farms
At Rivercrest Farm, our mission is to raise beef cattle, poultry and rabbit that satisfy certain consumer demands for consistently good tasting, healthy, and age and source verified products. We raise our animals without the use of added hormones and antibiotic feed additives and engage in non-intensive and humane farming production practices.

Our goal is to maximize sustainability in all our practices in order to promote good stewardship of our pasture, water and wildlife resources while simultaneously reducing the need for extraneous inputs like feed supplements, fertilizer and herbicides. We also strive to source as much of our feed from local producers as often as possible.

Located in Oldham County between Prospect and Goshen, we’ve been producing high quality products for over 20 years. 

Owner/Farmer, Caldwell Willig
White Creek Farms is a family-owned business started in 2012 on a 150 year-old family farm in South Central Indiana, located midway between Indianapolis, IN and Louisville, Kentucky. Delivering fresh, farm raised fish to local markets in Indiana is our goal and our passion.

All of our rainbow trout are raised on site in our controlled, indoor facility. We receive eyed eggs every 28 days from well-known industry leaders. Fish are raised to an optimal weight of 1 1/2 to 2 pounds.

The main ingredient to producing great-tasting, healthy fish is our water source. Water is pumped from our wells and goes through multimedia filtration with no added chemicals. Our trout remain chemical and drug-free from egg to harvest using the latest sustainable aquaculture practices.

The trout are raised in 55 to 65 degree water and are fed one of the finest, premium diets on the market. This helps provide a very mild flavored, delicious trout.
Black Hawk Farms is a fourth-generation family farm operating in western Kentucky. Black Hawk cattle are traditionally born and raised on pasture. Instead of selling our cattle to commercial feed lots out west, we long grain finish our cattle on white corn, soft red winter wheat, and forages produced on the farm free of added hormones and antibiotics. This eco-friendly process is achieved by using a compost barn, which eliminates any negative impacts to the environment. Our compost barn utilizes saw dust from a local saw mill combined with what would be animal waste to create a superior mulch like organic fertilizer used on our farm. This sustainable program allows regions with wet climates to produce superior grain finished beef locally while drastically minimizing the carbon footprint on beef production.
Founded in 1988, Capriole Farms is one of the oldest and most award-winning goat dairies in the United States having won numerous prizes, including the American Cheese Society’s 1995 Best of Show award for their cheese Wabash Cannonball. Located in Greenville, Indiana.

Early in 2012, our herd size reached over 500 animals, and we had an important decision to make. After 35 years of goat keeping we had to face the fact that our land, buildings, and energy could simply not accommodate more animals—and we needed more milk. I suppose every business, even a small one, strives for that ‘sweet spot’ that’s sustainable. While we never wanted a factory where we live, we also needed to grow to sustain the employees and the customers that count on us.

In December of 2012, after much angst, we sold the majority of our herd to a young, Indiana dairy family that needed a milk market as much as we needed more milk. They combined our herd with theirs and sold us back the milk. Milk from a single source has always been our goal here, and it was both frightening and exciting to pass that source on to someone else. The milk is wonderful, and the time it gives us to think about cheese making and our customers has, in just a few months, made us wonder how we were doing it before. Most exciting, is the prospect of encouraging an active, goat milk dairy in an area where all small dairies were rapidly disappearing.

Owner, Judy Schad
Red Hog is Louisville’s first local craft butcher shop, featuring Red Hog pork, beef, lamb, and poultry. Available as fresh cuts, cooked or cured, in the butcher shop and on the cafe menu. Our meat will come from local farms committed to sustainable, humane, and ethical farming practices. Red Hog is a purveyor of Kentucky Proud Products.

Jay Denham is chef and partner in Red Hog Butcher, an artisanal butcher shop and restaurant also in Louisville. He is an artisanal pork curer with over 16 years of experience cooking in fine dining kitchens in Nashville, Chicago and Louisville. Developing vegetable- and meat-curing programs became a passion that led him to Italy in 2009. There, he apprenticed for nine months under legendary curer Massimo Spigaroli, learning Old World butchery and curing techniques. Upon his return to the U.S. in 2010, Denham co-founded Woodlands Pork, a heritage breed pork curing operation in Louisville.
The Culinary Trust
About The Culinary Trust

Formed in 1984, with Julia Child as one of its founding Trustees, The Culinary Trust is a philanthropic foundation with a mission to provide culinary professionals the tools and opportunities to understand and act on critical issues in food. The Culinary Trust offers education, resources, food action grants, food writing programs and individual/project grants that support research and education in the broad fields of culinary studies—with an emphasis on food writing that makes a difference. www.theculinarytrust.org @culinarytrust facebook.com/culinarytrust

The Culinary Trust Board of Trustees is proud to announce that they will award $10,000 in grants to two innovative food non-profits at the International Association of Culinary Professionals’ 39th Annual Conference Awards Ceremony on Sunday, March 5th at the Louisville Palace.

Richard Sax Food Action Grant ($5,000)
New Roots (Louisville, KY). Fresh Stop Markets are fresh food markets that pop up in fresh food insecure neighborhoods where customers can use SNAP benefits and cash on a sliding scale to pay for “share” of organic, locally grown, seasonal produce at 14 Kentuckiana locations. Grant proceeds to fund the Chef to Fresh Stop Market Initiative. newroots.org @newrootsky Insta: freshstopmarkets facebook.com/newroots

Jacques Pepin Education Grant ($5,000)
The Food Literacy Project (Louisville, KY). Farm-based education program that engages youth and families at risk for diminished food access, and poor nutrition. Funds will support the Youth Community Agriculture Program, a 7-week work program focused on farming, distribution and cooking skills of at risk teens. foodliteracyproject.org @foodlitproj_lou facebook.com/TheFoodLiteracyProject