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FOR IMMEDIATE RELEASE

Contact: Hunter Francis
(805) 756-5086

Tickets on Sale Now for Cal Poly Benefit Dinner with D.C.'s Chef Nora

SAN LUIS OBISPO -- Celebrated organic restaurateur Nora Pouillon of Restaurant Nora in Washington D.C. will be the keynote speaker June 16 at the first annual fund-raiser for Cal Poly's Sustainable Agriculture Resource Consortium.

The gourmet event pairs organic offerings by some of the Central Coast's top chefs with fine wines from local vintners, and begins at 6 p.m. on Thursday, June 16, at The Gardens of Avila Restaurant in Avila Beach.

Guests will enjoy a gourmet seasonal meal orchestrated by Pouillon and a number of the Central Coast's premier chefs, including Tim Bolle’ of Affaire L'Amour Catering, Maegen Loring of The Park Restaurant in San Luis Obispo, Pandee Pearson of Windows on the Water in Morro Bay, Kim Pidcoke of Paris Restaurant in Paso Robles, and Evan Treadwell of the Gardens of Avila.

Pouillon, the mother of a recent Cal Poly graduate, and several other leaders in sustainable agriculture, including Cal Poly dairy science alumnus Albert Straus of Straus Family Creamery in Marin County, and representatives from Tablas Creek and Wolff Wineries, will address the group about their personal experiences in sustainable agriculture.

The memorable feast will showcase the Central Coast's finest cuisine paired with a selection of local wines. The dinner will highlight locally grown and raised ingredients from area farms and vineyards including Domaine Alfred Winery, Laetitia Vineyard & Winery, Tablas Creek Vineyard, and Wolff Vineyards.

Tickets are $100, on sale now and tax deductible. Only 75 will be sold. Proceeds from the event will be used to support the Sustainable Agriculture Resource Consortium programs on campus, at the Cal Poly Organic Farm and in the community. For tickets, contact SARC director Hunter Francis at wfrancis@calpoly.edu or (805) 756-5086.

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