



PRESS RELEASE

HOUSING AUTHORITY OF THE COUNTY OF LOS ANGELES
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FOR IMMEDIATE RELEASE

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GREAT FOOD, GREATER CAUSE

7th Annual Long Beach Farm Dinner Fundraiser Held to Benefit Urban Farm Operations and County Resident Programs



Long Beach, October 16, 2016 - The Growing Experience (TGE) hosted its 7th Annual Long Beach Farm Dinner Fundraiser. Sponsored by Los Angeles County's Fourth District Supervisor Don Knabe, and the Boeing Company, the event was held at TGE's Urban Farm located within the Housing Authority of the County of Los Angeles' (HACoLA) Carmelitos Public Housing Development. Event proceeds benefit TGE's site operations, and help sustain the educational programs offered to low-income youth in the community. The Farm Dinner first began in 2010, and has gained popularity over the past several years, with this year's turnout being the largest to date with over 120 attendees.

During the dinner, participating chefs showcased their culinary talents by using seasonal produce grown onsite at TGE, as well as other local sustainable ingredients to prepare a multi-course meal for attendees to enjoy. The menu was developed by Executive Chef Paul Buchanan of Primal Alchemy Catering, who is a culinary advocate of local sustainable agriculture, and has partnered with TGE in a variety of community events. Each course was prepared by local chefs from the City of Long Beach, as well as



Executive Chef Paul Buchanan of Primal Alchemy Catering

Los Angeles and Orange Counties. The lineup of culinary talent also included Chef Brad Neumann of Taste, Chef Greg Daniels of Haven/Provisions Market, Chef Phillip Pretty of Restauration, Chef Dean Kim of O.C. Baking Company, Chef Bernard Ibarra of Terranea Resort & A Basq Kitchen, Chef Paddy Glennon of Superior Seafood Fish, Chef Pete Lehmar of Gladstones, Chef Dave Mac Lennan of James Republic, Chef David Coleman of Sine labore Nihil, Chef Arthur Gonzalez of Panxa, Roe and Roe To Go, Dina Amadril of Long Beach Creamery, and Justin & Warren of Anandamide. Dinner was accompanied by live music by Move, Jon Zell, Rachel Star Albright, Freddie Dillworth, Greggory Moore, Allysandra Nighswonger and (DJ)Misterbill Child.

The farm dinner supports existing programs and helps TGE continue expansions such as its vertical tower aquaponics systems, allowing for larger quantities of fresh produce using the same footprint as traditional in-ground farming. The system uses the sustainable science of raising edible fish, such as tilapia, along with crops in a closed system, requiring reduced amounts of water and nutrient inputs. Most importantly, TGE also offers educational programs to underserved youth in the community, volunteer work opportunities, workshops on urban agriculture, and a composting program.

Sean Rogan, Executive Director of HACoLA, which administers TGE programs, said, "With support from the surrounding community and our partners, successful events like the farm dinner will allow The Growing Experience to continue to show local residents the value of eating nutritious food, making healthy choices, and being able to access sustainable produce right from their own backyard."

Carmelitos is home to over 700 low-income families and senior/disabled residents, and is owned and operated by HACoLA. TGE has received several local, state, and national awards for its innovation and the contributions it has made in the low-income community.

For more information on TGE, please visit [Facebook.com/GrowingExperience](https://www.facebook.com/GrowingExperience) or contact Holly Carpenter, Program Manager, at (562) 984-2917. All media may contact Elisa Vásquez, Public Information Officer, at (626) 586-1762.

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