



# PRESS RELEASE

HOUSING AUTHORITY OF THE COUNTY OF LOS ANGELES  
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FOR IMMEDIATE RELEASE

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## **8<sup>th</sup> ANNUAL FARM DINNER HELD TO BENEFIT THE GROWING EXPERIENCE URBAN FARM'S OPERATIONS AND PROGRAMS**

Event Proceeds Support Programs for Residents of Carmelitos Public Housing Development and the Surrounding Long Beach Community



Long Beach, October 8, 2017 - The Growing Experience (TGE) hosted its 8<sup>th</sup> Annual Long Beach Farm Dinner Fundraiser at its Urban Farm. TGE, a project of the Housing Authority of the County of Los Angeles, is located within the Carmelitos Public Housing Development. The Farm Dinner first began

in 2010 and has gained popularity over the past several years, with this past event resulting in the largest turnout to date. Event proceeds benefit TGE's site operations, and help sustain educational programs offered to low-income youth in the community.

This year's event was made possible by sponsorships from The Boeing Company, and locally sourced ingredients and supplies from The Wine Country, Weiser Family Farms, Dock to Dish LA, Lost Car Chef Apparel, Diamond Mountain Ranch, Cape Seafood, Linda Vista Farm, L.A. Aleworks Brewery, Clausen Oysters, and Catalina Sea Ranch.

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 has partnered with TGE on many events. Each course was prepared by local chefs from the City of Long Beach, as well as Los Angeles and Orange Counties. The lineup of culinary talent included chefs from Primal Alchemy Catering, Gladstone's, James, Republic, Haven Gastropub, Terranea, Farmhouse, Restauration, Oceans and Earth, and Taste. The dinner concluded with ice-cream created by Long Beach Creamery which utilized pomegranates and limes from TGE's farm, and artisan chocolate created by Anandamine.

TGE has received several local, state, and national awards for its innovation, and the contributions it has made in the low-income community. Most notably, in October 2016, TGE recieved the Bronze Eagle Award from the Los Angeles County Productivity and Quality Commission in recognition of its Community Food Forest, Food Waste Composting Program, and Vertical Tower Aquaponics System.



TGE also offers skills training to disadvantaged youth in the community, volunteer work opportunities, workshops on urban agriculture, and a composting site. In May 2017, TGE was awarded funding from The Knight Foundation to develop a social-enterprise program wherein underserved youth program participants will design and develop a micro-enterprise utilizing the farm as the product source.

For more information on TGE, please 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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