



For Immediate Release

“Meet the Farmer” Education Program Launches

San Francisco, CA (March 22, 2017) – Epicurean Group launched its newest education program, Meet the Farmer, to introduce its sustainable farm partners and organic artisan producers to its education and corporate clients.

Cowgirl Creamery Manager Mike Zilber kicked off the program with two hands-on cheese-making demonstrations during lunch at the Hamlin School in San Francisco. With the help of a student serving as “assistant cheesemaker,” Zilber stirred rennet into organic milk and within minutes a soft cheese formed, to the delight of the assembled students.

The Meet the Farmer program, which highlights local, organic farmers and producers, was the brainchild of Epicurean Group CEO and Founder Mary Clark Bartlett. “We are proud to partner with local farms and artisan producers, like Cowgirl Creamery, to educate students and adults about the nutritious, seasonal food we serve in our dining halls and cafés,” says Clark Bartlett. “As a sustainable foodservice company, we have a responsibility to share our professional knowledge about food and nutrition and the links to physical and mental health.”

Zilber described the Cowgirl Creamery “appellation” approach to cheese, wherein individual Marin County dairy farms produce the milk for each of its 10 cheeses. He brought along two different cheeses for the students to sample – a soft creamy cheese called Fromage Blanc and a smooth tasty table cheese called Wagon Wheel. Cowgirl Creamery, whose two founders Peggy Smith and Sue Conley helped launch the artisan cheese movement in northern California, is celebrating its 20-year anniversary.

Clark Bartlett says her goal is to showcase and support companies that exemplify the sustainability and success of local agriculture. “We hope that our progressive programs and practices will take root and grow, inspiring and encouraging Californians to create positive change,” said Clark Bartlett. “We are confident that, together, we can build a new and environmentally sustainable food system.”

Epicurean Group is an independent food-service management company that provides restaurant and catering services to corporations, educational campuses, and fine arts facilities throughout Northern California. Founded in 2003, Epicurean Group is committed to socially responsible and environmentally sustainable business practices.

Epicurean Group is ... Fresh. Honest. Local.



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Clockwise from top left:

1. The Hamlin School students enjoy cheese tasting at the Meet the Farmer program launch. 2. Cowgirl Creamery Manager Mike Zilber and Executive Chef Leo Castillo prepare Wagon Wheel samples for the students. 3. Cowgirl Creamery showcased two organic cheeses, Wagon Wheel and Fromage Blanc. 4. Students participate in the hands-on cheese-making demonstration.