

the Hopleaf Bar's First-Ever

# LOCavORE Dinner

COURSES

BEERS

**Welcome** . . . . . **Goose Island's Green Line** & **Three Floyds' Gumballhead**  
 (Chicago—7 miles from Hopleaf) (Munster, Indiana—36 miles)

**1st** **Microgreen Salad** .....  
 w/rhubarb-goat cheese bavarian, hazelnuts, rhubarb-balsamic vinaigrette  
 ..... **Half Acre's Daisy Cutter**  
 (Chicago—2 miles)

**2nd** **Rabbit Saddle**  
 stuffed w/housemade mortadella, pistachio puree, pepperpress  
 ..... **Metropolitan's I-Beam**  
 (Chicago—42 miles)

**3rd** **Confit Pork Shoulder**  
 w/roasted shallots & sunchokes; asparagus & oyster mushrooms, crudite  
 ..... **TWO BROTHERS' FRENCH COUNTRY ALE**  
 (Warrenville—32 miles)

**4th** **Whipped Goat Cheese, Peach Preserves & HONEY**  
 w/Honeycrisp apples, cracked whole wheat crackers  
 ..... **Wild Blossom's Mead**  
 (Chicago—23 miles)



May 17, 2010

## Sources

### Beechy Family Farm *Elroy, Wisconsin (185 miles)*

This 256-acre plot of rich land has history on its side; it was the very first farm to be settled in Vernon County, located in west-central Wisconsin. Elmer and Anna Beechy and their 13 children raise certified organic poultry (turkeys, layers, and broilers), feeder cattle, and asparagus. They practice rotational grazing methods, as well as applying poultry manure to the pastures, to maintain high levels of organic matter in the soil.

..... **Asparagus**

### Gentle Breeze Honey *Mt. Horeb, Wisconsin (129 miles)*

Started in 1965 as a hobby apiary by Eugene and Donna Woller. The operation became a full-time, family endeavor for the Wollers in 1991; their apiary has now grown to approximately 600 hives. Their bees produce honey from white clover and alfalfa grown on nearby family-owned dairy farms. The honey has been warmed and strained only; it has not been overheated or force-filtered. As a result, tiny particles of bee's wax and pollen may be present in the honey which enhances its flavor and nutritional quality.

..... **Honey**

### Gunthorp Farms *Lagrange, Indiana (134 miles)*

Gunthorp Farms raises pastured chickens, pigs and ducks. The animals have access to shelter and feed during bad weather, but spend most of their time foraging in pastures sown with wheat, clover, rye and various grasses. The pigs even "harvest" their own corn as they are allowed to root through the stalks after the harvest. Greg and Lei Gunthorp's chickens are housed in up to 20 shelters that offer outside access. The flocks are rotated from shelter to shelter to spread manure and minimize the birds' impact in any given area. Gunthorp Farms operates its own U.S. Department of Agriculture-inspected processing plant.

..... **Rabbit, Pork**

### Harmony Valley Farms *Viroqua, Wisconsin (200 miles)*

A family owned, diversified farm with over 30 years of experience producing high quality, organic vegetables and berries. Richard de Wilde's crops encompass a wide variety of standard and specialty vegetables and berries. Harmony Valley Farms is best known for their season-long, high quality salad mix, saute greens and spinach. They also raise high quality Black Angus on rotationally grazed pastures, finishing them with organic grain.

..... **Sunchokes**

### Heritage Prairie Farm *La Fox, Illinois (45 miles)*

Owned by Bronwyn Weaver and Bob Archibald, who in 2007 implemented a new system of farming to make the most of their relatively small (~2-acre), Certified Naturally Grown farm. The system, known as Four Season Farming, relies on hoop houses placed directly over the soil to protect the plants during all seasons. Bronwyn began her beekeeping as a hobby a few years ago, and it's now a mainstay of Heritage Prairie.

..... **Wheat**

### Hidden Valley Mushroom Farm

*Wisconsin Dells, Wisconsin (163 miles)*

Established in 1992 by Ed and Mary Tylka. It is located on 40 acres in the Wisconsin Dells, where they grow shiitake, oyster, crimini, portobello and white button mushrooms.

..... **Oyster Mushrooms**

### Hillside Orchards *Berrien Springs, Michigan (101 miles)*

A family-owned and operated fruit orchard established in 1836. Paul and Sarah Thelen grow several varieties of apple, peaches, nectarines, apricots, sweet cherries, chestnuts, raspberries, blueberries and blackberries.

..... **Honeycrisp apples**

### Keewaydin Farms *Viola, Wisconsin (189 miles)*

Keewaydin Farms began growing certified organic vegetables in 2004. Richard and Mary Haucke aggregate (market and distribute) their own produce as well as crops grown by 15 other local farms as part of the Viroqua (WI) Food Cooperative. Located at the end of Haucke Lane in the Driftless Region of Wisconsin, Keewaydin Farms enjoys the serenity found only in the most quiet of places. Among their specialty foods are wild-crafted greens like ramps (wild leeks) and watercress (similar to mustard greens).

..... **Rhubarb**

### Kilgus Farmstead *Fairbury, Illinois (90 miles)*

The Kilgus family of Fairbury has specialized in milk production since the 1950s and also sells its own beef and goat meat. They currently have 80 head of Jersey cattle producing around 500 gallons per day. Milk sold under the name "Kilgus Farmstead", produced at Central Illinois' only farmstead milk bottling creamery, is unique by today's standards as it is non-homogenized, which means the cream is on the top. Paul and Matt Kilgus believe non-homogenized milk provides health benefits an added taste.

..... **Cream, Milk**

### Leaning Shed Farm *Berrien Springs, Michigan (101 miles)*

Founded in 2004 by Dave and Denise Dyrek. They specialize in heirloom variety vegetables and fruits; although the farm is not certified organic, they use organic methods to grow their peas, tomatoes, melons, cucumbers, apples and pears.

..... **Purple asparagus**

### Nordic Creamery *Westby, Wisconsin (251 miles\*)*

Owned and operated by the Bekkum-Langaard family, a 4th generation Wisconsin dairy family living on the family farmstead since they immigrated from Norway. Al and Sarah Bekkum raise cows and goats in southwestern Wisconsin's scenic Driftless Region. Al is a licensed Wisconsin butter maker and cheesemaker, who handcrafts some of the finest, award-winning goat and cow's milk artisan cheeses available in America's Dairyland.

..... **Butter**

(\*farther than our original parameters, but... mmm!)

### Prairie Fruits Farm and Creamery

*Champaign, Illinois (136 miles)*

Illinois' first farmstead cheese making facility. On the rich prairie soils of Central Illinois, Leslie Cooperband and Wes Jarrell have begun to transform the landscape from cash grain agriculture to diversified perennial fruit trees and berries, goat pastures, hayfields and prairie. They emphasize a forage-based diet for a dairy herd of Nubian and La Mancha goats—seasonal and diverse pastures and locally-grown alfalfa and grass hay. The goats' milk is used in their small batch, hand-crafted artisan cheeses.

..... **Goat's Milk Cheese**

### Ridgeland Harvest *Viroqua, Wisconsin (200 miles)*

A diverse, certified organic farm (since 2004), raising vegetables, small grains and livestock on our 70-acre farm in southwestern Wisconsin. Cate & Mat Eddy grow carrots, broccoli, onions, garlic, leeks, squash, beets & cut greens – along with the more unique items like fennel, Swiss chard, heirloom tomatoes, Brussels sprouts and celeriac.

..... **Shallots**

### Shooting Star Farm *Mineral Point, Wisconsin (143 miles)*

A 3-acre, certified organic, mixed vegetable farm which has been operating since 1996. Owners Rink DeVee and Jenny Bonde specialize in salad greens, lettuces, and unusual tomatoes, but grow a bit of everything. Their produce is available in the Madison area and is delivered to restaurants in Milwaukee and Chicago through Green & Green, a local foods aggregator owned and operated by Rink.

..... **Greens, Radishes**