



# *Inside Ag*

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### **Growing Season is Grilling Season**



"Buy Local" for farmers, the environment, for flavor and for fun is the message at the center of a campaign that features Colorado farmers and a celebrity chef. The statewide campaign aims to remind consumers that growing season is grilling season and buying local helps local farmers, your carbon footprint, as well as offering fresh, nutritious food.

On May 21, a special event was held at May Farms in Byers to demonstrate the gifts of summer. The crowd enjoyed a spectacular cooking demonstration and lunch including Colorado lamb, Colorado potatoes and other ingredients grown entirely in

American soil. The demonstration proved that reducing your carbon footprint by sourcing food locally, regionally, or domestically is doable and delicious.

The average food item on your dinner plate has traveled somewhere between 1200 to 1500 miles causing a large part of your food dollar to go towards transportation costs. Therefore, reducing the distance food travels from production to consumption also reduces its carbon footprint.

The delicious recipes, available online at [www.coloradoagriculture.com](http://www.coloradoagriculture.com), were the creation of celebrated Boulder chef, Lachlan MacKinnon-Patterson. He is the chef and owner of Frasca, located in Boulder, and has recently been named a James Beard Foundation nominee for best regional chef. And they recently made it official---they're Colorado Proud. The designation amplifies their commitment to use locally-raised products on their menus.



Colorado Proud was created by the Colorado Department of Agriculture in 1999 to promote locally grown, raised and processed products to consumers statewide. Currently, the program has more than 950 members including growers, processors, restaurants, retailers and associations.

Partners in this effort include the Colorado Department of Agriculture's "Colorado Proud" program, Superior Farms' Colorado lamb producers, the Colorado Potato Administrative Committee, the California Fig Advisory Board and Chef MacKinnon-Patterson's Frasca restaurant in Boulder.

