

CIA Celebrates Farm-to-Fork with Hudson Valley Harvest Dinner

The Culinary Institute of America (CIA) hosted its first Hudson Valley Harvest Dinner on Saturday, September 20, at the college's Hyde Park campus. The event celebrated the Hudson Valley and the CIA's commitment to the farm-to-fork movement. Major supporters of the event included Millbrook Vineyard and Winery, Roland Foods, Nancy and Dave Ginsberg, Dr. Samuel Simon of Hudson Valley Fresh, Coach Farms, and Colavita USA.

"The dinner was an excellent way to demonstrate the wonderful quality of food grown locally, the emerging partnerships between the growers and the buyers, as well as the creativity and enthusiasm of CIA chefs," said Anne Conroy, president of the Dutchess County Economic Development Corporation and Empire Zone director. "We have been working with CIA buyer and farm liaison Paul Wigsten, who is a tremendous resource in developing more connections with local growers. We hope that together we can develop additional resources for those who want to participate more extensively in this kind of farm-to-fork movement."

Among the products the college buys from more than two dozen Hudson Valley farms are 17,000 pounds of tomatoes, 800,000 eggs, more than a ton of peaches, 1,400 pounds of pumpkins, 8,000 ears of sweet corn, 9,000 pounds of baby arugula and mesclun salad greens; and more than 18,000 pounds of mushrooms.

"We are definitely putting our money where our mouths are!" said CIA President Dr. Tim Ryan, CMC.

The dinner was prepared by CIA faculty and guest chefs Megan Kulpa Fells '00 and Charles Fells from Artist's Palate and Ira Lee '94 from Twisted Soul in Poughkeepsie, and Liz Beals '03 of Beth's Farm Kitchen in Stuyvesant Falls. Two student clubs—Chefs Sustaining Agriculture and The Garden Society—participated in the event, displaying the bounties of their on-campus garden.

The invitation-only dinner raised more than \$15,000 for student scholarships at the CIA.