

# DINE LOCAL WEEK

July 18-25, 2009

---

## YOU CAN SUPPORT THE LOCAL GROWERS GUILD!



Here's how:

Have a **GREAT MEAL** made from **LOCAL** ingredients

At a **LOCALLY OWNED** business that supports local growers.

---

Just visit one of these  
**GREAT EATERIES**

And ask for the Local Special

- Saturday, July 18: **Bloomingfoods** MAD/CAD Day will kick off the Eat Local, America! Challenge (Check out [www.bloomingfoods.coop](http://www.bloomingfoods.coop) to learn how you can participate)
- Monday, July 20: **Laughing Planet** will offer its Homegrown Burrito (all local except the beans!)
- Tuesday, July 21: **Finch's Brasserie** will offer a local dinner special
- Nick's English Hut** will offer a variety of local specials (featuring Fischer Farms, Heartland Family Farm, and local beer and wine)
- Oliver Winery** will be staying open an extra hour (Enjoy complimentary wine tasting of Creekbend Collection wines paired with local cheeses)
- Wed., July 22: **Soma** will be juicing some delicious local items such as watercress, greens & cukes as well as vegan scones made with local fruit
- Lost River Market & Deli** in Paoli will host a "Come Together, Grow Together" dinner along with Homegrown Orange County music from 5:00-8:00pm.
- Thursday, July 23: **Village Deli** will offer the Village Special (featuring local home fries, eggs from Rhodes Family Farm and locally prepared bread)
- FARMBloomington** will offer Chef D's BBQ local Chicken with Hoosier Hush Puppies and Farm Market Slaw.
- Limestone Grille** will offer Fieldler Farms Pork Chop stuffed with Capriole Goat Cheese, glazed with Burton's Maplewood Farm Maple Syrup and grilled, served with locally-grown roasted vegetables and parsley mashed potatoes.

A portion of the proceeds from each event will benefit the Local Growers Guild, a cooperative of farms, retailers, and community members dedicated to supporting the local food economy. Buy Local!

