



GROWING GARDENS

**EIGHT CHEFS  
EIGHT GARDENS  
EIGHT ENCHANTED EVENINGS...**

Digging at the roots of hunger by promoting home and school gardens for good food, healthy people and strong communities....we help people GROW!

**2203 NE Oregon Street  
Portland Oregon 97232**

---

# CHEF — IN MY — GARDEN

---

**Join Portland's most innovative chefs as they create exquisite meals using seasonal, local ingredients paired with the best wines and take-home sweets, in the area's most beautiful and interesting gardens.**

— TIME —

**SUNDAYS, 4 TO 9 PM**

— TICKETS —

**\$125 PER DINNER  
(\$80 TAX-DEDUCTIBLE)  
SEATING IS LIMITED  
ADVANCED PURCHASE REQUIRED**

— CONTACT —

**info@growing-gardens.org  
503 284 8420**

---

---

— JULY 10—  
**Cathy Whims**  
{Nostrana}

— JULY 17—  
**Jeremy Eckel**  
{Bar Avignon}

— JULY 24—  
**Chef Hank Costello & Mama Doris**  
{Andina}

— JULY 31—  
**Timothy Wastell & Jobie Bailey**  
{DOC}

— AUGUST 7—  
**Michael Stanton & Garrett Peck**  
{The Heathman Restaurant and Bar}

— AUGUST 14—  
**Jason French**  
{Ned Ludd}

— AUGUST 21—  
**Gabe Rosen**  
{Biwa}

— AUGUST 28—  
**Amber Webster**  
{23Hoyt}

---

**JULY 10** Cathy Whims of Nostrana, in the garden of Fran and John von Schlegell. Cathy creates classical and inventive Italian cuisine that reflects her close, personal relationships with Northwest farmers. Savor the evening in Fran and John's garden that frames the simple yet bold architecture of the house and blends it into the surrounding hillside with simple and repeated textures in the restrained colors of the Willamette valley. **Wine:** *Cristom Vineyards* **Sponsor:** *Endeavour Capital*

**JULY 17** Jeremy Eckel of Bar Avignon, in the gardens of Julie Richardson & Matt Kappler. Jeremy blends classical Mediterranean cuisine with his own contemporary adaptations using fresh local ingredients. Baker and Spice co-owners Julie and Matt serve up their bakery specialties to round off this spectacular meal offered in their own garden- a soulful place whose thoughtful utility and beauty enliven the senses. **Wine:** *Soter Vineyards* **Sweets:** *Alma Chocolates* **Sponsor:** *New Seasons Market*

**JULY 24** Hank Costello and Mama Doris of Andina, in the gardens of Cindy and Burl Mostul. Chef Hank and Andina owner Doris Rodriguez de Platt are proud ambassadors of Peruvian cuisine, featuring traditional dishes from the Andes as well as Novo-Peruvian creations. Cindy and Burl's Villa Catalana in Oregon City ([rareplantresearch.com](http://rareplantresearch.com)) features gardens with stone walls, ponds, terraces, hermitage, old olive trees and a Romanesque stone house. **Wine:** *Elk Cove Vineyards* **Sweets:** *Xocolatl de david*

**JULY 31** Timothy Wastell and Jobie Bailey of DOC, in the gardens of Brittany Chambers. Timothy and Jobie prepare thoughtful, beautifully crafted meals featuring local produce, wild forages, sustainably caught fish and organic meats and poultry from favorite area farms. Dine in the elegant setting of AnCala- a Sundleaf-designed Tudor estate featuring an extraordinary collection of Japanese maples and conifers complete with sweeping herbaceous borders, rose, pottage, and water gardens. **Wine:** *Small Vineyards* **Sweets:** *Two Tarts*

**AUGUST 7** Michael Stanton and Garrett Peck of The Heathman Restaurant and Bar, in the gardens of Norm Kalbfleisch and Neil Matteucci. Michael translates French classics into brilliant seasonal Oregon-inspired dishes. Savor the evening in Norm and Neil's two-acre Asian-influenced woodland and moss gardens. Their Pietro Belluschi-designed home is situated along a small stream populated with towering Doug Fir and an occasional sculpture by Oregon artists. **Wine:** *Adelsheim Vineyard* **Sweets:** *Bees & Beans* **Sponsor:** *Garden Fever!*

**AUGUST 14** Jason French of Ned Ludd, in the gardens of Charold and Rich Baer. Jason crafts your farm direct, seasonal meal in the serene setting of Charold and Rich's southwest Portland garden paradise. Enjoy two small ponds and stroll among more than eight hundred roses, a large, raised-bed vegetable garden and numerous other plants and trees. **Wine:** *REX HILL* **Sweets:** *Sugar Cube* **Sponsor:** *Umpqua Bank*

**AUGUST 21** Gabe Rosen of Biwa, in the gardens of Rob Roy Gabe serves up everyday foods of Japan in Rob's inner northeast Portland garden. This garden is a mixture of structure and chaos that some have called magical, featuring Rob's metal sculpture and artistic design. By the end of the evening you are sure to be a sake expert! **Wine:** *SakeOne* **Sweets:** *Yume* **Sponsor:** *Organically Grown Co.*

**AUGUST 28** Amber Webster of 23Hoyt, in the gardens of Carolyn and Morry Arntson. Amber brings a gutsy, farm-to-table sensibility to her hearty cuisine. Stroll the natural pathway round the pond and secluded greenspace before dining in Carolyn and Morry's southwest Portland poolside garden with natural hillside backdrop. **Wine:** *Apolloni Vineyards*