



six chefs
six gardens
six enchanted evenings

Join Portland's most innovative chefs as they create exquisite meals using seasonal, local ingredients paired with the region's best wines, in the intimate settings of our region's most interesting gardens...

to benefit GROWINGGARDENS

TIME

Sunday, 4 pm to 9 pm

TICKETS

\$125 per dinner (\$80 is tax-deductible).

Seating is limited.

Advance purchase is required.

Tickets are not refundable.

CONTACT

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phone 503.284.8420

GROWINGGARDENS digs at the root of hunger in Portland, Oregon by building organic gardens in urban backyards. Our Youth Grow school garden clubs create future veggie eaters and cultivators. Our Learn & Grow classes cover cooking, preserving & more.

We help people GROW!

JULY 12 | What a treat! **Chef Morgan Brownlow** introduces his newest venture, Tails and Trotters, and sows the seeds of local food in this exclusive opportunity.

The SE Colonial Heights garden of **Linda and Ralph Schmoldt**, features permaculture and edible landscaping with vegetables elegantly dispersed among the flowers, shrubs and trees throughout their peaceful garden setting.

JULY 19 | **Chef Micah Camden**, enterprising owner of **Beast, Yakuza, DOC and Fats**, showcases his inventive and diverse cuisine specialties at the

Waverly home of **Cindy and Lyndon Murray**. The park like setting includes firs, rhododendron, magnolia and witch-hazel and an almost 100 year old cultivated vegetable garden.

AUGUST 2 | **Chef Elias Cairo** of **Castagna** Restaurant features his worldly culinary background along with his use of local, seasonal ingredients at the Portland Heights home of **Annie and Ernie Munch**. Dine on the lawn overlooking the city and tour Annie's intensely planted kitchen garden combining fruit trees, vegetables, herbs and flowers, as well as a hydrangea path and a woodland trail.

AUGUST 16 | **Chef Adam Sappington** of **The Country Cat** highlights the American food traditions that bring to life the taste memories this country was founded on, at the Forest Grove homestead of **Charlene and Richard Murdock White**. Their food gardener's paradise includes apple, pear, plum, quince, cherry, peach, persimmon, pomegranate and mulberry trees as well as chickens and ducks, honey bees and specialty and heirloom vegetables, including their namesake cardoons.

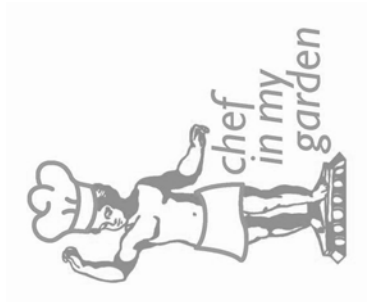
AUGUST 23 | **Chef Jenn Louis** of **Lincoln Restaurant** showcases her direct and elemental, yet sophisticated, Portland cuisine, featuring seasonal Northwest fare at the urban homestead of **Paul Pitkin & Jim Hardcastle** and neighbors **David Kerr & Robert Abbott**. Growing as much of their own food as possible, the vegetable and fruit garden contains an heirloom pear gazebo, every berry and grape variety you can imagine, an artichoke "avenue" in the orchard, and turkeys.

AUGUST 30 | **Chef Patrick Miller** of **50 plates** delights guests with his comforting American regional cuisine at **Barbara Baker's** Southwest Portland garden, featuring a variety of shrubs, vegetables, fruits, and most importantly, her impressive and diverse collection of 400 rose bushes. As an added bonus, local garden celebrity, **Mike Darcy**, joins the evening revelry.

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GROWINGGARDENS
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2009 Benefit Dinners