



Chef Fatou Ouattara  
of Akadi

# CHEF IN YOUR GARDEN

OUR 19TH ANNUAL FUNDRAISING DINNER SERIES  
BUILDING A CONNECTED LOCAL FOOD SYSTEM

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# ABOUT



Chef Elsy Dinvil  
of Creole Me Up

**Chef In Your Garden (CIYG) 2021** celebrates the deep connection to our land, the seasons and the stories of local leaders who champion our food system.

We have partnered with 12 incredible Portland chefs to showcase the best of our Oregon bounty - specialty produce, proteins and products - through unique take-home meal experiences.

Through this series, we unite chefs, beverage makers, and farmers to curate take-home meals that highlight leaders in our local food system while raising critical funds to support their work and ours. The current

pandemic has exposed gaps in our healthcare, food, and economic systems. With a mission of cultivating healthy, equitable communities through garden-based education, Growing Gardens' work is more critical than ever to overcome the unique challenges presented by this crisis.

2021 also marks Growing Gardens' 25th anniversary. Through our CIYG fundraiser series we will honor the legacy of our work while looking forward to the impact we aim to achieve over the next 25 years. That starts right here with our holistic and inclusive series.



Home Garden build

# OUR STORY

**Growing Gardens** uses the experience of growing food in schools, backyards and correctional facilities to cultivate healthy, equitable communities. Since 1996 we have helped to build strong communities and leaders in our neighborhoods through improved food access, one garden at a time.

SUPPORT COMMUNITY LEADERSHIP  
AND PLANT THE SEEDS  
OF HEALTH AND RESILIENCE  
THROUGHOUT OREGON





## BECOME A PARTNER



**Chef In Your Garden** is designed to educate and engage participants about the interconnected work and resources required to build, sustain and nourish a vibrant and prosperous food system that benefits everyone. The series shares personal stories and insights from our chef, beverage and farm partners to illustrate the critical roles that each plays in our food system and how this pandemic has impacted their work. Partnering with Chef In Your Garden offers unique opportunities to engage further with our partners as well as our 12,000 supporters. Last year's ticket sales were robust with five of the six dinners selling out.

### Media Coverage

We made it a specific focus in our 2020 CIYG series to highlight all of our partners through media and social media opportunities. We accomplished a lot, and will continue to build on this momentum in 2021. Working with our media consultant, Jordan Culberson of Culberson PR [culberson.co](http://culberson.co) we secured comprehensive multi-channel coverage for the series:

- 4 local television features with over 2 million impressions
- Stories in the Portland Mercury, Portland Monthly and Eater PDX that were viewed by over 1 million people
- We reached over 35,000 on social media through our work with local food influencers
- Over 8 million media impressions total for all media coverage

### Support for Small, BIPOC-Owned Businesses

Growing Gardens is committed to building and supporting an anti-racist food system and society. We listen to and partner with communities who have been disproportionately impacted by institutional racism. By partnering with Growing Gardens, you are also supporting the many small, BIPOC-owned businesses that are integral partners to our Chef In Your Garden fundraiser. In 2020 we:

- Invested over \$10,000 back into these businesses
- Supported an entire line-up of six female winemakers
- Included 6 artisan food products to incentivize meal pick-up and increased sales for these small food businesses



# SERIES SCHEDULE



**Chef in Your Garden** offers the opportunity to experience a truly unique meal, crafted by top Portland chefs that is delivered to your door and can be enjoyed in the magic of your own garden.

Each chef will be creating a unique, multi-course basket that will include a 3-5 course meal, including dessert and a local wine, beer or spirits pairing.

This year's series welcomes twice the amount of featured chefs, 12 in total, who will prepare 35 baskets on their respective basket date.

- Thuy Pham - [Mama Dut](#)
- Diane Lam - [Prey and Tell](#)
- Kee Nelson - [Kee's Loaded](#)
- Fatou Ouattara - [Akadi](#)
- Amalia Sierra - [Tierra del Sol](#)
- Elsy Dinvil - [Creole Me Up](#)
- Eleni Woldeyes - [Eleni's Ethiopian Kitchen](#)
- Jane Hashimawari - [Ippai](#)
- Richard Le - [Matta](#)

Additional featured chefs to be announced in the coming weeks.



Diane Lam of Prey and Tell



Thuy Pham of Mama Dut



Chef Vince Nguyen  
of Berlu

# SPONSORSHIP LEVELS

## SERIES SPONSORSHIP BENEFITS

**\$10,000**

- Designation as the Series Sponsor
- Prominent recognition on all printed menus for the series
- Recognition during remarks of all video presentations
- Opportunity to address guests on video presentation
- Logo & link featured on event website
- Logo in the monthly newsletter throughout 2021
- Substantial recognition on all social media platforms
- 1 complimentary meal basket from every dinner
- Opportunity to include marketing materials/products in all baskets in the series

## INDIVIDUAL DINNER SPONSOR BENEFITS

**\$3,000**

- Designation as a special Dinner Sponsor
- Prominent recognition on printed menu for select dinner
- Recognition during remarks of video presentation
- Opportunity to address guests during video presentation
- Logo & link featured on event website
- Logo in the monthly newsletter for 6 months
- Substantial recognition on all social media platforms
- Two complimentary meal baskets from selected dinner

## INDIVIDUAL DINNER CO-SPONSOR BENEFITS

**\$1,500**

- Designation as a special Dinner Co-Sponsor
- Recognition on printed menu for select dinner
- Recognition during remarks of video presentation
- Logo & link featured on event website
- Logo in the monthly newsletter for 3 months
- Substantial recognition on all social media platforms
- One complimentary meal basket from selected dinner