

LOCAVORE DINNER



STAR GRAZER
CAFÉ™

August 20, 2010

Presented by:

Jim Javenkoski, Ph.D. (Food Scientist)

Greg Browne (Brewmaster)

Tim Kuck (Chef and Owner of StarGrazer Café)

[lo-ca-vore]: ˈlɒ-kə-vɔr, noun—One who eats foods grown locally whenever possible.

MENUS

 WELCOME BEER: **AMBER ALE**

TRIO OF CRUSTINI

Sweet and Sour Honey Goat Cheese
Peach and Scallion Shredded Pork
Cucumber and Heirloom Tomato

 BEER PAIRING:
GUDENTEIT HEFEWEISS

SOUP

Roasted Summer Vegetable Gazpacho

 BEER PAIRING:
HOPGARDEN HELLES

SALAD

Blueberries, Blue Cheese and Beets
Grilled Peach and Mozzarella Salad

 BEER PAIRING:
KATARINA WIT

ENTREES

Blueberry-Rum Marinated Pork Shoulder
Grass Fed Beef Tenderloin with Vanilla Wine Sauce
Succotash
New Potatoes

 BEER PAIRING:
DOG DAYS SUMMER ALE

DESSERT

Almond Waffles with Peach-Pecan Ice Cream

 BEER PAIRING:
LEGGSPINNER BARLEY WINE



LOCAL FOOD

DEA DIA ORGANICS

Grayslake, Illinois (1 mile) | *Pork, Vegetables*

Named for the Roman goddess of growth, this on-site family farm is operated by the family Jeff and Jen Miller. Since 2006 they have grown a wide variety of fresh vegetables (including baby greens, lacinato kale, heirloom tomatoes and fingerling potatoes), herbs and flowers. Their pigs freely graze on native grasses and are fed a diverse diet of grains, vegetables and fruits. Dea Dia Organics was “incubated” by the Farm Business Development Center at Prairie Crossing, which supports the development of successful family farm enterprises by focusing on the production and marketing of organic foods for local and regional food systems.

DIETZLER FARMS

Elkhorn, Wisconsin (40 miles) | *Beef*

This family-owned farm is located in southern Wisconsin in Walworth County on the edge of the Kettle Moraine State Forest. The land in this area is gently rolling and there are numerous spring-fed lakes, the largest being Lake Geneva. Dietzler’s beef cattle herd is pasture-grazed on 200 acres of a grassy alfalfa mixture with some clover, which influences the flavor and quality of the meat.

NATURAL FARM STAND

Richmond, Illinois (20 miles) | *Peaches, Tomatoes*

Sue Rekenhaler and Gary Gauger tend a family farm that has been family-owned since 1923. The soil has been chemical free since 1960 and certified naturally grown since 2003. Sue and Gary specialize in heirloom tomatoes and also grow a wide and diverse selection of peppers, potatoes, lettuce and other produce. They recognize the importance of being true caretakers of the soil.

NIELSEN-MASSEY VANILLAS

Waukegan, Illinois (9 miles) | *Vanilla*

Nielsen-Massey Vanillas has been producing premium pure vanilla products since 1907. The family-owned and operated production facility uses an exclusive cold extraction process that slowly and gently draws the delicate and distinctive flavor from the vanilla beans, most of which are harvested in Madagascar. The result is the finest pure vanilla in the world, perfect for the home cook or the discriminating chef.

SANDHILL ORGANICS

Grayslake, Illinois (1 mile) | *Vegetables*

This 40-acre plot of certified organic land is located within Prairie Crossing. Matt and Peg Sheaffer and family grow a wide range of vegetables, herbs and flowers. They offer a highly successful Community Supported Agriculture (CSA) program that serves more than 300 families in the northern suburbs of Chicago. The Sheaffers play an important role as mentors for all of the beginning farmers at the Farm Business Development Center.



LOCAL BEERS: MICKEY FINN’S BREWERY (LIBERTYVILLE, IL)

AMBER ALE: This beer offers nice blend of toasted malt flavor and hops. In 2009, Mickey Finn’s began selling its Amber Ale in cans and it quickly became their second best-selling beer. The Amber Ale is brewed and packaged at Stevens Point Brewery (Stevens Point, WI) using our recipe (5% ABV, 32 IBU).

GUDENTEIT HEFEWEISS: A traditional Bavarian-style beer brewed with an authentic hefe strain of yeast that produces the signature banana/clove flavors and aromas (5.2% ABV, 12 IBU).

HOPGARDEN HELLES: This lager offers a delicate balance between malt and hops. It is brewed with authentic Bavarian yeast, which is crucial to obtaining the characteristics that make it so drinkable (5.5% ABV, 15 IBU).

KATARINA WIT: A classic interpretation of Belgian-style wit, slightly tart and refreshing with a fruity, spicy nose from the coriander, orange peel and lemon peel. The coriander also imparts a slight peppery note at the finish (5.7% ABV, 18 IBU).

DOG DAYS SUMMER ALE: A very light pale ale hopped only with Crystal hops, which provide a floral, citrusy flavor to this “session” beer (4.2% ABV, 25 IBU).

LEGSPINNER BARLEY WINE: A British-style strong ale, heavy on malt sweetness. This beer has been aging for over a year (9% ABV, 35 IBU).

COMMENT: localfoodwisdom.blogspot.com // **CONNECT** (LinkedIn): Jim Javenkoski

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