



**YOUR
GUIDE
TO 2022
FARMER
CHAMPION
RESTAURANTS**

And more Georgia Organics programming.

*For two weeks
this March ...*

\$ 98,331

FOOD DOLLARS

WENT FROM

**FARMER
CHAMPION
RESTAURANTS**

BACK TO

**GEORGIA
FARMERS.**



That's **25%**
of 29 restaurants'
total food cost

Since 2019,

the Farmer Champion campaign has seen 95 individual farms benefit from farm to restaurant purchasing and calculated \$600K going back to Georgia producers in just 12 weeks.

Contents

Farmer Champion Directory	vi	Letter from our President & CEO	xii
The Life of a Carrot	viii	Georgia Organics Programming	xiv
Recipe from Chef Deborah VanTrece	x	Farmer Champion Passport	xvi

What's the Farmer Champion Campaign?

The Farmer Champion campaign began in 2019 as a way to understand, in earnest, which restaurants around the state source from local farms. Restaurants submit their purchasing invoices twice a year and from these invoices, we calculate what percentage of their total food costs comes from Georgia* producers. Farmer Champions are the restaurants, bakeries and cafes that go through this verification process and spend at least 5% of their food budget with Georgia producers.

After submitting invoices for one year as part of the campaign, Farmer Champions receive a Bronze, Silver or Gold tier. Some gold-tier restaurants spend as much as 80% of their food budget giving money back to Georgia producers, which is huge!

** This year, the tiers have been updated to better reflect the organic and local market supply within Georgia and to account for the diversity we've seen in sourcing whether you're a restaurant, bakery, hamburger joint, or coffee shop and whether you're located in Atlanta, Columbus, Augusta, or Savannah. Sourcing within 100 miles of the Georgia border in any direction is now also accepted as local sourcing.*



Partner Tier

5% of total food cost
cert local**



Bronze Tier

1% of total food cost
Certified Organic
(purchased in state)
+ 10% local, or
just 30% local



Silver Tier

3% of total food cost
Certified Organic
(purchased in state)
+ 20% local, or
just 50% local



Gold Tier

5% of total food cost
Certified Organic
(purchased in state)
+ 20% local, or
just 70% local

How to Use this Booklet

- ✓ Reference the list of Farmer Champion restaurants in this zine to be sure your food dollars are going back to Georgia producers and supporting our local food economy (pages 5-8)
- ✓ Understand the life cycle of a carrot (pages 9-10)
- ✓ Cook carrots Farmer Champion-style at home (page 11)
- ✓ Learn about more Georgia Organics programming (page 13)
- ✓ Participate in our new Farmer Champion Passport with a chance to win a \$100 gift certificate (back cover)

EVERGREEN BUTCHER + BAKER BY KAYLA WILLIAMS



2022 Farmer Champions

These butcher shops, bakeries, cafes, and restaurants are located throughout Georgia and demonstrate the diverse way in which local sourcing is possible. Although not always easy, it's our belief here at Georgia Organics that community-driven sourcing is part and parcel of creative and dynamic businesses that stand out among the crowd.

Atlanta

Argosy

470 Flat Shoals Ave. SE, Atlanta, GA 30316



Big Softie*

66 Georgia Ave. SE, Atlanta, GA 30312



Chop Shop*

1366 Memorial Dr. SE, Atlanta, GA 30317



Dandelion Food & Goods*

Order online for pick up



Deer and The Dove

155 Sycamore St., Decatur, GA 30030



Empire State South

999 Peachtree St. NE Ste. #140, Atlanta, GA 30309



Evergreen Butcher and Baker

2011 Hosea L Williams Dr. NE, Atlanta, GA 30317



Farm Burger

Multiple locations



Gunshow

924 Garrett St., Atlanta, GA 30316



La Tavola

992 Virginia Ave. NE, Atlanta, GA 30306



Le Bon Nosh*

65 Irby Ave. NW Ste. 103, Atlanta, GA 30305



Leon's Full Service

131 E Ponce de Leon Ave., Decatur, GA 30030



Little Bear

71 Georgia Ave. SE Unit A Atlanta, GA 30312



Little Tart Bakeshop

Multiple locations



Miller Union

999 Brady Ave. NW, Atlanta, GA 30318



No. 246

129 E Ponce de Leon Ave., Decatur, GA 30030



Pine Street Market*

4 Pine St., Avondale Estates, GA 30002



Rising Son*

124 N Avondale Rd., Avondale Estates, GA 30002



St. Cecilia

815 N Chase St., Athens, GA 30601



Talat Market

112 Ormond St SE., Atlanta, GA 30315



Twisted Soul Cookhouse and Pours

1133 Huff Rd. NW Ste.D, Atlanta, GA 30318



Wrecking Bar Brewpub

292 Moreland Ave. NE, Atlanta, GA 30307



Athens

Farm Burger

100 Prince Ave Ste. 102, Athens, GA 30601



Five and Ten

1073 S Milledge Ave., Athens, GA 30605



Heirloom Cafe

815 N Chase St., Athens, GA 30601



The Expat

1680 South Lumpkin St., Athens, GA 30606



The National

232 W Hancock Ave., Athens, GA 30601



Columbus

The Food Mill*

3707 2nd Avenue Ste. 114 Columbus, GA 31904



Macon

Dovetail

543 Cherry St. Ste. B, Macon, GA 31201



Savannah

The Sentient Bean

3 E Park Ave., Savannah, GA 31401



Winder

Bistro Off Broad

16 E Candler St., Winder, GA 30680



*First year as a Farmer Champion.

To show consistency and commitment to local sourcing, all participants enter the campaign as a Partner and after a year in the program receive their tier. First year participants receive a Partner Tier even if their sourcing is high.

The Life of a Carrot:

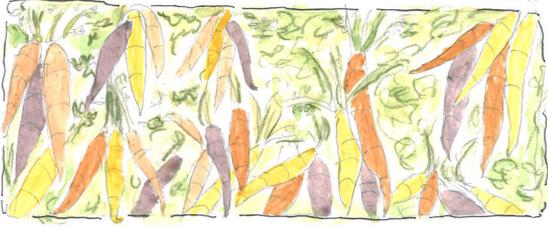
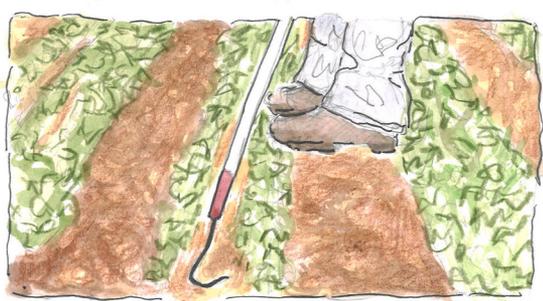
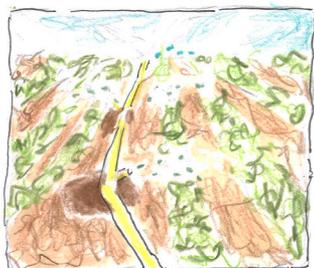
Featuring Rag and Frass Farm and Dove Tail Restaurant

Comic illustrated by:
BECCA RODRIGUEZ

JEFFERSONVILLE, GA



Meet Julia, Brandon, and baby Eye of Rag and Frass Farm.





meet
CHEF
BRAD
of
Dovetail
Restaurant!

WHO GREW DINNER?

MACON, GA



PARMESAN CRUSTED CARROTS WITH LEMON HONEY DRIZZLE

By Chef Deborah VanTrece of Farmer Champion Twisted Soul
Cookhouse and Pours and her newly-opened Oreatha's.

These carrots would make Bugs Bunny's mother proud. It's a nice twist to an ordinary vegetable and it's sure to be a hit at your next dinner party.

Parmesan Crusted Carrots

- 2lbs. carrots, rinsed and scrubbed
- 1 egg, beaten
- ½ cup water
- ¾ cup seasoned breadcrumbs
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 tablespoon light brown sugar
- ¼ cup parmesan cheese
- ½ cup olive oil, divided

**I used smaller carrots for this recipe. If using larger carrots you may want to split in half first or simply cook a little longer.*

Lemon Honey Vinaigrette

- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest, finely grated
- 1 teaspoon fresh thyme, chopped
- 1 tablespoon honey
- ¼ cup extra virgin olive oil
- Salt and pepper to taste

Combine lemon juice, lemon zest, thyme, and honey. Whisk in olive oil. Add salt and pepper to taste.

Preheat oven to 375 degrees. Spray baking sheet or casserole dish with cooking oil spray.

In a medium bowl combine egg and water to make an egg wash. In a separate bowl combine breadcrumbs, garlic powder, onion powder, salt, pepper, brown sugar, parmesan cheese and ¼ cup of olive oil.

Toss carrots in egg wash. Remove carrots from egg wash and toss or roll in breadcrumbs. Line breaded carrots onto oiled baking sheet.

Place baking sheet in oven and bake for 15 minutes. Remove baking sheet and drizzle remaining ¼ cup olive oil across carrots. Return to oven and bake another 5 to 10 minutes or until carrots are cooked through.

Serve as a side or entrée. For a twist drizzle with lemon honey vinaigrette.



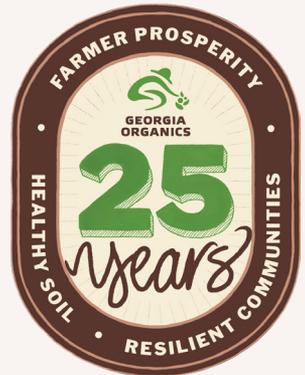
FIVE & TEN BY KAYLA WILLIAMS

Now celebrating its 25th Anniversary Season, Georgia Organics is the oldest statewide nonprofit providing direct support to local and organic farmers.

While Georgia Organics was officially founded in 1997, our roots go back to the 1970s as an association of growers that recognized the power of collective action. Today, we continue to champion this ethos in support of our mission to invest in farmers for the health of our communities and the land. Our efforts are backed by a new five-year strategic plan focused on farmer prosperity.

As a member-supported organization, we count on our members, donors, and partners to support and be active in our work. Together, we can continue to grow a resilient and equitable farmer-centered food movement.

Support our 25th Anniversary Campaign at georgiaorganics.org/donate.



Check out the Cast Iron & Collards Society – a perfect membership opportunity for the local food enthusiast! Cast Iron & Collards Society Members receive invitations to dinners and conversations with amazing chefs and food leaders like Bernard Clark, B.J. Dennis, Ford Fry, Kevin Gillespie, Carla Hall, Ron Hsu, Whitney Otawka, and more.

Join us today at georgiaorganics.org/membership.

Friends,

The deeper the roots, the greater the fruits.

So the saying goes, and it echoes true as Georgia Organics enters our 25th year supporting organic farmers and community food.

Farmer Prosperity. Healthy Soil. Resilient Communities.

These are the roots of our work, summarized by our current mission: to invest in organic farmers for the health of the land and our communities.

Throughout 2020-2021, our mission, history, and pandemic lessons led to growth across our work. Our team increased direct Farmer Services, evolved Farm to School, recruited more Farmer Champion restaurants, and launched Family Farm Share. We celebrated annual Impact Reports and mapped the road ahead with an exciting five-year Strategic Plan.

As for the next 25 years, the best, hardest work is yet to come. Please join us as we grow capital investment in local sustainable farmers, farmer-centered advocacy, and stronger partnerships.

From day one, members have been at the heart of Georgia Organics, and our need has never been stronger for invested, passionate individuals, organizations, and businesses. Consider joining today at georgiaorganics.org/membership.

Yours in healthy foods and farms,



Alice Rolls
President & CEO



P.S.: Join Georgia Organics' Cast Iron & Collards Society for \$10+/month or our Seeds & Soil Society (\$1,000+). Learn more: georgiaorganics.org/membership.



Good Food Guide



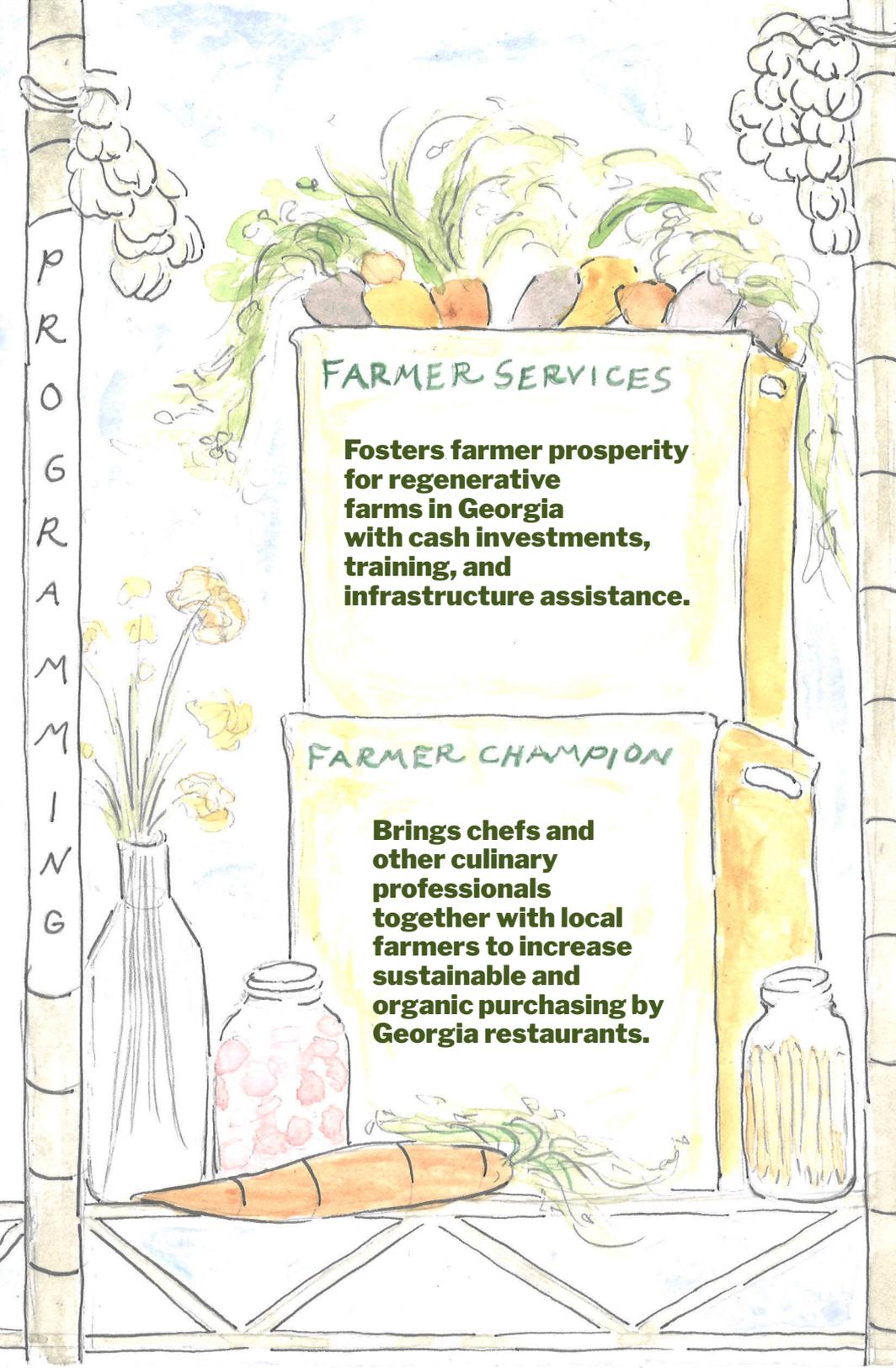
Scan this QR Code to go to the Good Food Guide and find Farmer Champions near you or shop local farms in your area! gfg.georgiaorganics.org



FACEBOOK.COM/GEORGIAORGANICS
@GEORGIAORGANICS



P
R
O
G
R
A
M
M
I
N
G

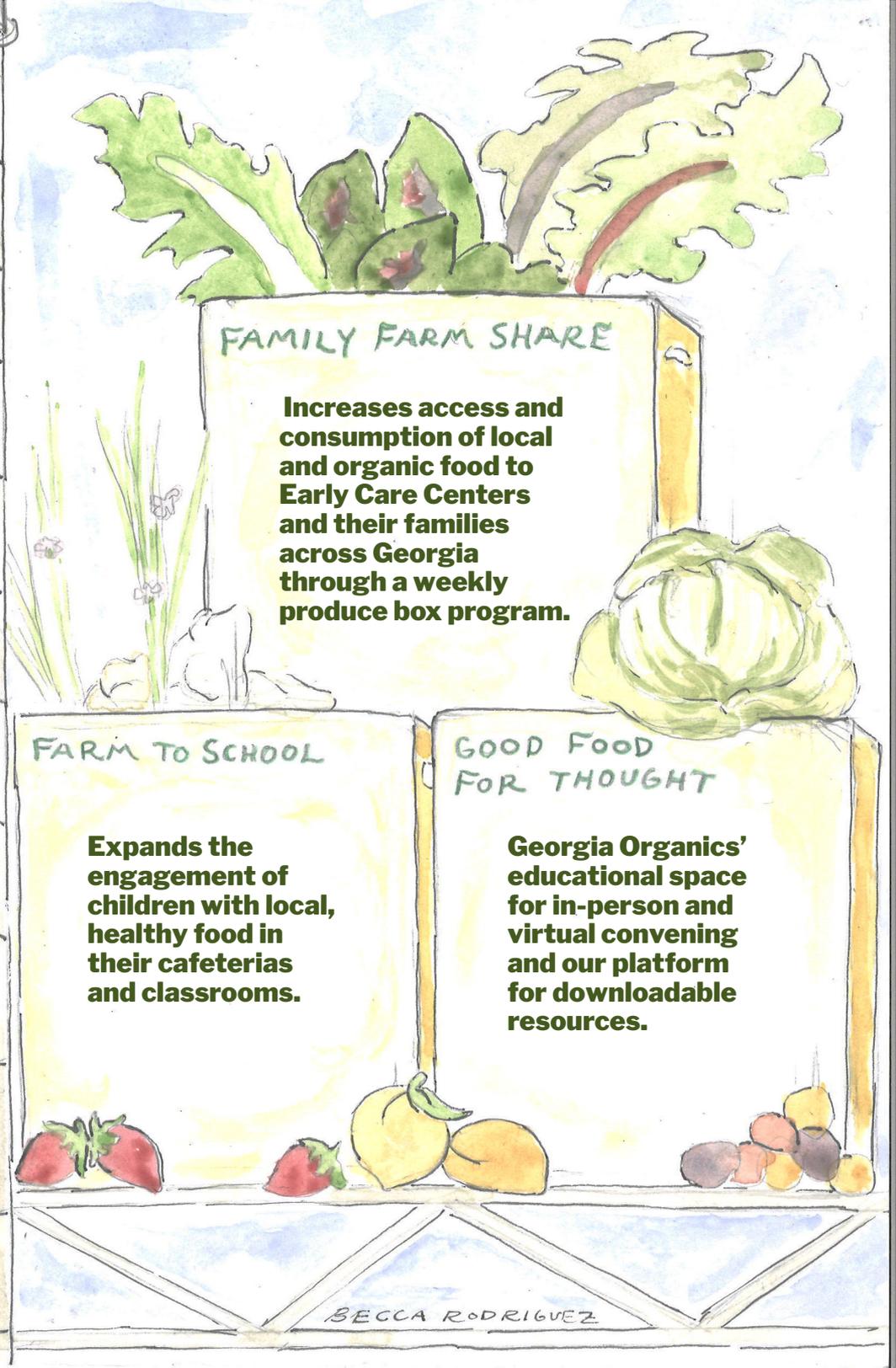


FARMER SERVICES

**Fosters farmer prosperity
for regenerative
farms in Georgia
with cash investments,
training, and
infrastructure assistance.**

FARMER CHAMPION

**Brings chefs and
other culinary
professionals
together with local
farmers to increase
sustainable and
organic purchasing by
Georgia restaurants.**

A watercolor illustration of a farm stand. At the top, there are various green leafy vegetables, including what looks like a head of lettuce and some smaller leafy greens. Below this, there are three yellow rectangular signs with black text. The first sign is titled 'FAMILY FARM SHARE' and describes a weekly produce box program. The second sign is titled 'FARM TO SCHOOL' and describes a program for children's cafeterias and classrooms. The third sign is titled 'GOOD FOOD FOR THOUGHT' and describes an educational space for Georgia Organics. At the bottom of the stand, there are several pieces of produce: two strawberries, a yellow bell pepper, a yellow squash, and a small pile of dark and light-colored mushrooms. The background is a light blue sky with some white clouds. The artist's signature 'BECCA RODRIGUEZ' is at the bottom center.

FAMILY FARM SHARE

Increases access and consumption of local and organic food to Early Care Centers and their families across Georgia through a weekly produce box program.

FARM TO SCHOOL

Expands the engagement of children with local, healthy food in their cafeterias and classrooms.

GOOD FOOD FOR THOUGHT

Georgia Organics' educational space for in-person and virtual convening and our platform for downloadable resources.

Farmer Champion Passport

Want to win a \$100 gift card to your favorite Farmer Champion spot? Dine at least three times at one or more of the Farmer Champion restaurants listed below to have your name added to the raffle!

Simply ask your server or the host to place a Farmer Champion sticker on their restaurant's logo, then follow the below instructions to submit. Additionally, the person with the highest number of visits to Farmer Champion partners will receive a \$100 gift card. Hurry, deadline is Thursday, June 30!



Take a photo of your passport and scan this QR code to submit your contact information when you have at least three stickers!

Make sure you submit your contact information by June 30. If you win, you'll be contacted the first week of July.