



**YOUR GUIDE TO**  
**2023**  
**FARMER**  
**CHAMPION**  
**RESTAURANTS**

**And more Georgia Organics programming.**





*Since 2019,*

the Farmer Champion campaign has seen more than 100 individual farms benefit from farm-to-table purchasing and calculated \$800K going back to Georgia producers in four months.

## Contents

<b>Farmer Champion Directory</b>	<b>III</b>	<b>Letter from our President &amp; CEO</b>	<b>XII</b>
<b>Farmer Champion Award Winners</b>	<b>VIII</b>	<b>Georgia Organics Programming</b>	<b>XIII</b>
<b>Illustrated History of the Sweet Potato</b>	<b>IX</b>	<b>Farmer Champion Passport</b>	<b>XV</b>

## How to Use this Booklet

- ✓ Reference the list of Farmer Champions in this zine to be sure your food dollars are going back to Georgia producers and supporting our local food economy. **Pages 4-8**
- ✓ Meet the 2023 Farmer Champion Award winners! **Page 8**
- ✓ Learn about the history of the sweet potato **Pages 9-10**
- ✓ Learn about more Georgia Organics programming **Pages 14-15**
- ✓ Participate in our Farmer Champion Passport with a chance to win a gift card to a Farmer Champion business of your choice **Back Cover**

## What's the Farmer Champion Campaign?

The Farmer Champion campaign was launched in 2019 by Georgia Organics to raise awareness about local sourcing, both by highlighting members of the food service community who walk the walk, and by giving people new to the movement tools and opportunities to begin sourcing from Georgia producers. With continued sourcing from our local, organic, and sustainable producers, we can continue to grow and strengthen Georgia's good food community.

A Farmer Champion is a member of the food service community that strives to strengthen and grow Georgia's 'good' food movement by purchasing at least 5 percent of their food from local and organic producers while simultaneously verifying those purchases with Georgia Organics through invoice submission. Farmer Champions demonstrate a commitment to Georgia producers and serve as an example to the food service community that sourcing locally is possible.

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



### Partner Tier

5% of total food cost 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



# 2023 Farmer Champions

These butcher shops, bakeries, cafes, pop-ups, 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



### Dandelion Food & Goods

See [dandelionfood.store](http://dandelionfood.store) for ordering and pop-up locations



### The Deer and The Dove / B-Side

155 Sycamore St., Decatur, GA 30030



### Evergreen Butcher and Baker

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



### Farm Burger

Multiple locations



### Finca to Filter\*

1010 White St SW, Atlanta, GA 30310



### Gunshow

924 Garrett St., Atlanta, GA 30316



### Holeman & Finch Colony Square\*

1201 Peachtree St NE Building 400, Suite #160, Atlanta, GA 30309



**Jen Chan's**  
186 Carroll St SE, Atlanta, GA 30312



**Kinship Butchery and Sundry**  
1019 Virginia Ave NE Atlanta, GA 30306



**La Semilla\***  
780 Memorial Dr SE Unit 4A, Atlanta, GA 30316



**Le Bon Nosh**  
65 Irby Ave NW Suite 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



**Rising Son**  
124 N Avondale Rd., Avondale Estates, GA 30002



**Ry's Table\***  
See [rystable.com](http://rystable.com) for pop-up locations



## St. Cecilia

3455 Peachtree Rd NE, Atlanta, GA 30326



## The Daily Trabert Ave

763 Trabert Ave NW Suite C, Atlanta, GA 30318



## Twisted Soul Cookhouse and Pours

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



## Whoopsie's\*

1 Moreland Ave SE suite c, Atlanta, GA 30316



## Wrecking Bar Brewpub

292 Moreland Ave. NE, Atlanta, GA 30307



## Athens

### Farm Burger

100 Prince Ave Suite 102, Athens, GA 30601



### Five and Ten

1073 S Milledge Ave, Athens, GA 30605



### The Expat

1680 South Lumpkin St., Athens, GA 30606



## Columbus

### The Food Mill

3707 2nd Avenue Ste. 114 Columbus, GA 31904



## Macon

### Dovetail

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



# Marietta

## Piastra

45 W Park Square, Marietta, GA 30060



# Monroe

## The Roe\*

100 S Broad St, Monroe, GA 30655



# Savannah

## Common Thread

122 E 37th St, Savannah, GA 31401



## The Sentient Bean

3 E Park Ave., Savannah, GA 31401



## Wildflower Cafe\*

122 E 37th St, 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.



**Eat at three or more of these restaurants and participate in a drawing for a \$100 gift certificate to the restaurant of your choice! See the back cover for details.**



# Early Care And Education Centers

In partnership with Quality Care for Children (QCC), Georgia Organics expanded the Farmer Champion program in 2022 to recognize Early Care and Education (ECE) providers who go above and beyond to demonstrate their commitment to local procurement from Georgia farmers.



*Gainesville*

**Pre-K Preparatory Learning Academy**  
[www.preparatorylearningacademy.com](http://www.preparatorylearningacademy.com)



*Soganville*

**A Kid's World Learning Center**  
[www.akidsworldonline.com](http://www.akidsworldonline.com)



*Toccoa*

**The Learning Tree Academy**  
[www.thelearningtreeacademy.com](http://www.thelearningtreeacademy.com)



*Trenton*

**Noah's Landing For Kids Family Child Care Learning Home**  
(423) 503-6119



*Savannah*

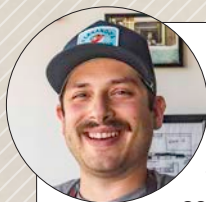
**Greenbriar Children's Center**  
[www.greenbriarchildrencenter.org](http://www.greenbriarchildrencenter.org)





# Congrats to our 2023 Farmer Champion Award Winners!

The Farmer Champion Awards are an annual way to award and celebrate top spenders and folks giving back to Georgia's "good food community."



## Little Bear

Little Bear is a neighborhood restaurant in Summerhill with a focus on hyper-seasonal sourcing and making fine dining more approachable, casual, and affordable.

**Favorite late summer produce: Tie between chili peppers and gourd squash like butternut, acorn, carnival, etc.**



## Dandelion Food and Goods

Dandelion makes everyday meals—delicious fuel for your awesome life—with lots of vegetables, whole grains, legumes, and sustainably raised meat.

**Favorite late summer product: Eggplants!**



## Miller Union

Miller Union, founded by Steven Satterfield and Neal McCarthy, embodies an authentic approach to farmstead-inspired cooking, in which ingredients drive the menu.

**Favorite late summer product: The corno di toro, or bull horn pepper. I love them for roasting, stuffing, pickling, or frying.**



## Kinship Butcher and Sundry

Kinship Butcher & Sundry is a family-owned and operated butcher and grocer located in the Virginia Highland neighborhood with local pantry staples, hyper-seasonal produce and products utilizing their whole animal program.

**Favorite late summer product: Muscadines**



## Evergreen Butcher and Baker

Evergreen is a neighborhood bakery and whole animal butcher shop that strives to create products that honor the traditions and standards of butchers and bakers throughout history.

**Favorite late summer product: Sweet corn for both its sweet and savory applications!**



## Little Tart Bakeshop

Little Tart Bakeshop is a French-inspired bakery, rooted in the Southeast Atlanta neighborhoods they've called home since 2011. They are motivated by the incredible produce, fruit, dairy, cheese, meat, and honey they can get locally and grateful to spend their days baking and serving their community.

**Favorite late summer product: Last-of-the-season peach lemon thyme galette.**

# AN ILLUSTRATED HISTORY OF THE SWEET POTATO IN THE SOUTH

The sweet potato remains essential to the Thanksgiving plate. It's hard to find an American cookbook that doesn't include at least one sweet potato recipe, and it's a common ingredient in restaurants across the nation, but how did it get to be so popular? To understand this, we must also understand the Yam.



yam



IPA: /JÆM/

SCIENTIFIC NAME: Dioscorea Rotundata

REGION: Native to Africa and Asia.

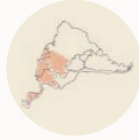
Requires tropical growing climate.

QUALITIES: Dense, with tree bark-like skin, white flesh, and a more neutral taste than sweet potatoes.



Yams as staple crop in Africa. In West Africa, the yam is a celebrated, essential part of community culture. Across Nigeria, Ghana, and other West African countries, yams are fried, boiled in soups and stews, or used as fufu, a pounded side dish made from yam, casaba, or yucca.

fufu



sweet potato

IPA: /SWIT/ PƏ'TEɪ.TOO/

SCIENTIFIC NAME: Ipomoea Batatas

Known as okepepanvk by the Native people in the Southern region.

REGION: Native to Central and South America.

Requires warm to hot climates.

QUALITIES: Smooth, thin-skinned root with colorful, often orange, flesh and a sweet taste.



During the Reconstruction era, Black people across the South grew sweet potatoes and other vegetables in their backyards.





Over time, folks started calling sweet potatoes yams because of their similarity in appearance and soft interior textures. They can be cooked with similar techniques like those used to cook yams in West Africa, like roasting them over coals.



Sweet potato recipes appeared in cookbooks written by Black authors as early as the mid-19th century, including a recipe for Sweet Potato Pie in Abby Fisher's 1881 publication, *What Mrs. Fisher Knows About Old Southern Cooking*.

As the Great Migration took place in the 1930s and 40s and Black Americans left the South, they brought their food traditions with them, including sweet potatoes.



ILLUSTRATIONS:  
BECCA RODRIGUEZ

CREATIVE DIRECTION:  
ANA MARIA PÁRAMO



*"It's a taste of home,  
It's a taste of Church,  
You know those settings where you  
can kind of escape from everything  
else that's happening in the world.  
You've got this bond,  
You're feeling the love."*

— **Adrian Miller**,

author of *Soul Food: The Surprising Story  
of an American Cuisine, One Plate*



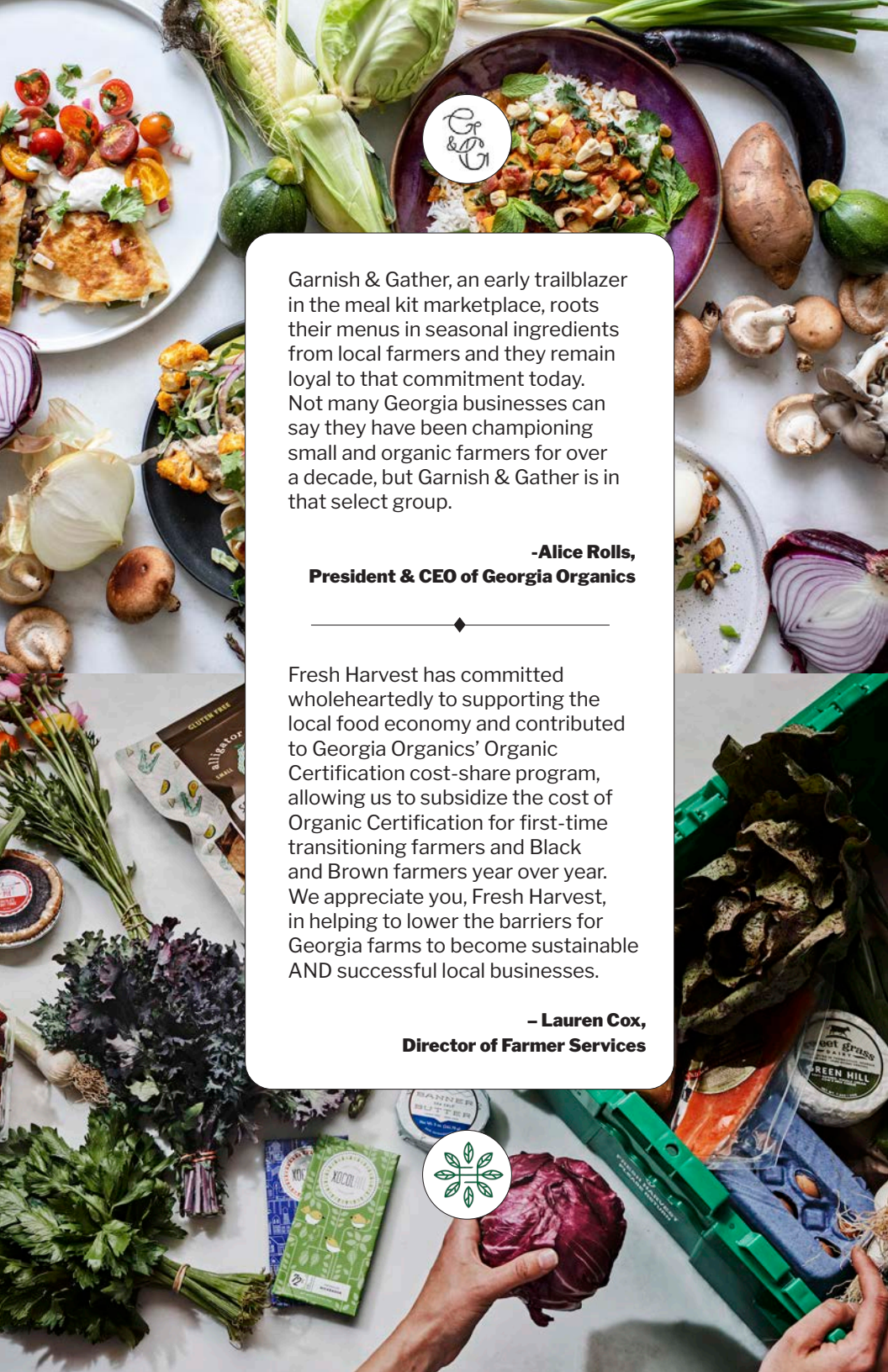
In the early 1900s, agricultural scientist George Washington Carver, known as the father of chemistry (the chemistry of making agricultural products into nonfood industrial and consumer products) did several experiments with sweet potatoes at his Tuskegee Institute laboratory.

He discovered over 100 uses of sweet potatoes ranging from dyes to glue, ink, and molasses.

In 1918, the USDA invited him to present on producing large-scale quantities of sweet potato flour during the wheat shortage.







Garnish & Gather, an early trailblazer in the meal kit marketplace, roots their menus in seasonal ingredients from local farmers and they remain loyal to that commitment today. Not many Georgia businesses can say they have been championing small and organic farmers for over a decade, but Garnish & Gather is in that select group.

**-Alice Rolls,  
President & CEO of Georgia Organics**

Fresh Harvest has committed wholeheartedly to supporting the local food economy and contributed to Georgia Organics' Organic Certification cost-share program, allowing us to subsidize the cost of Organic Certification for first-time transitioning farmers and Black and Brown farmers year over year. We appreciate you, Fresh Harvest, in helping to lower the barriers for Georgia farms to become sustainable AND successful local businesses.

**- Lauren Cox,  
Director of Farmer Services**



# Friends,



What does it mean to close the loop?

I am reminded of the three arrows of the recycling symbol, or a tree's perfect balance of fallen leaves mulching and fertilizing its very own soil.

Organic farmers know how to close the loop by not just taking from the earth, but giving back to the soil through compost and cover crops so they can plant again in equilibrium.

We are lucky in Georgia to have chefs and institutions participating in the loop, too. They are our Farmer Champions. Through a commitment to sourcing locally and organically, they cycle local dollars back to our farmers. But these businesses and farmers can't survive without engaged eaters - that's where you come in...

We need YOU to close the loop! Join us as a patron of our Farmer Champion restaurants AND as an engaged member of Georgia Organics.

Your support is a direct way to give back and invest in organic farmers for the health of our land and communities.

Specifically, we invite you to join our Cast Iron & Collards Society, a group of sustaining members who receive special invitations and discounts to delicious events with chefs, farmers, and food leaders. As a member of the Cast Iron & Collards Society, we keep you in the loop – figuratively and literally – and empower your participation in creating a stronger, more sustainable food movement. Become a member today at [georgiaorganics.org/membership](http://georgiaorganics.org/membership) or make a donation at [georgiaorganics.org/donate](http://georgiaorganics.org/donate).

Thank you for your commitment to this incredible food and farming community. We couldn't do it without you!

Sincerely,

Alice Rolls  
President & CEO



Join today at [georgiaorganics.org/membership](http://georgiaorganics.org/membership).



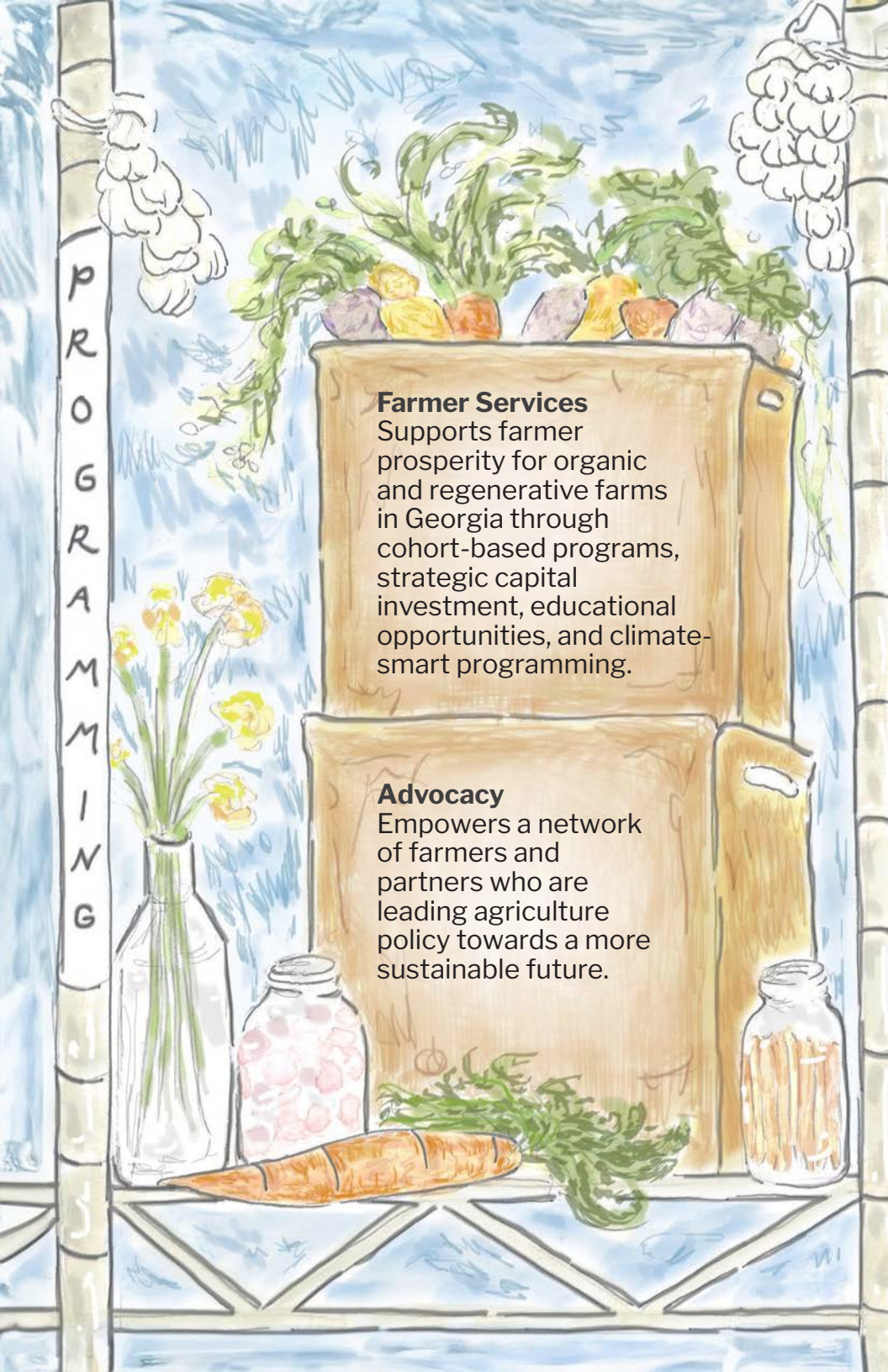
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**Farmer Services**


Supports farmer prosperity for organic and regenerative farms in Georgia through cohort-based programs, strategic capital investment, educational opportunities, and climate-smart programming.

**Advocacy**

Empowers a network of farmers and partners who are leading agriculture policy towards a more sustainable future.







**Family Farm Share**

Increases access and consumption of local and organic food by connecting Georgia's Early Care communities to local producers through a weekly produce subscription program.

**Farmer Champion**

Brings chefs and other members of the food service community together with local farmers to increase sustainable and organic purchasing

**Farm to School**

Engages Georgia's school communities in learning about, growing, and purchasing local, fresh, organic food.

**Win a \$100 gift card to a Farmer Champion restaurant of your choice!**

Eat at 2023 Farmer Champion restaurants three or more times between now and October 20th for a chance to win. The person with the most stickers will also win a gift card. Just ask your server to place a Farmer Champion Sticker on their restaurant's logo.

**Farmer  
Champion  
Passport**



Once you have 3 stickers or more, take a photo of this passport and submit it by Friday, Oct. 20 to [bit.ly/fcweekpassport23](https://bit.ly/fcweekpassport23) [or scan the QR code].