



DESERT TO DISH

OMNI SCOTTSDALE AT MONTELUCIA
JAMES BEARD FOUNDATION

Farm Excursions with Desert to Dish Chefs

Location: Leave from Ballroom Circle Drive near Crave

Meet for Private Transportation at 8:15 am; depart at 8:30 am & return approximately 4:30 pm

Tickets: Exclusive VIP Desert to Dish Package Holders & by Special Invitation

Explore Arizona's diverse agriculture landscape alongside one of the visiting Desert to Dish featured Chefs. Each chef will be paired with a unique selection of the finest farms and local purveyors in the area, for an all-day outing which will include tastings and private tours developed exclusively for this weekend. Guests will have a hands-on experience picking produce and ingredients the region is known for, which will be the centerpiece for the culinary creations to come later in the weekend. Each experience includes a picnic lunch provided by Chef Cairns. Seating is extremely limited. Explore what Arizona has to offer in this rare behind the scenes look.

Tour 1: Schnepf Farms, Queen Creek Olive Mill, The Pork Shop & Hayden Flour Mill

The southeast valley leads us to the quaint farming community of Queen Creek, and to the longtime farming family of Mark and Carrie Schnepf. [Schnepf Farms](#) grows a variety of items year round but known for their world class peaches, pumpkins and annual fall chili festival. The next stop on this tour is the [Queen Creek Olive Oil Mill](#), Arizona's first and only olive oil producing mill. Owner, Perry Rea, provides a wealth of knowledge about olive oil production and will walk through a hands-on olive oil pressing experience. Taste a variety of products while enjoying lunch. Afterwards, we have a quick stop by the local butcher, [The Pork Shop](#), to sample some of their house-made specialties. The final leg of the tour takes us to [Hayden Flour Mills](#) in Tempe, AZ where Emma Zimmerman showcases her ancient and heritage grains. Learn about the unique characteristics these unique grains offer a balanced diet.

Tour 2: Crow's Dairy, Hope Springs Organic Farm at the Cancer Treatment Centers of America & The Meat Shop

The farming community of Buckeye is home to Arizona's family goat cheese farm, [Crow's Dairy](#). Our hosts, longtime dairymen Wendell and Rhonda Crow, will not only share with us the process, techniques and care provided to make beautiful local goat cheeses, but also their family history in Arizona dairy farming. Enjoy samples of fresh cheese before departing. The west valley farming community of Goodyear leads us to America's only organic farm solely growing for a hospital, the [Hope Spring Organic Farm](#) at Cancer Treatment Centers of America. Executive Chef, Frank Caputo, will share his



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vision and passion for this one-of-a-kind joint project with legendary valley farmer, Bob McClendon. Enjoy a delightful lunch and tour of the facility. Our day will conclude at one of the best family-owned butcher shops in the valley – [The Meat Shop](#) located in Phoenix. We will take a step back in time with hosts, Tim and Beth Wilson, as they share their techniques and processes of butchering for some of the valley's best artisan growers of beef, pork and poultry.

Tour 3: Rousseau Family Farms, Hatley Cotton Farm, True Garden & Spinx Date Co.

This tour travels to a longtime cotton farming family of Adam Hatley in Scottsdale, AZ. Adam will share with us the process of cotton farming from the plants, oil production, to the clothes on our backs. Afterwards, guests head to the northeast valley to the Native American Pima tribal lands of Tolleson, AZ, where you will find [Rousseau Family Farms](#). Fourth generation farmer, Will Rousseau will share his family's longtime history of being one of the largest farms in Arizona. Tour goers will be exposed to large conventional row farming techniques to the boutique organic farming trade. This is a true farming experience in all aspects from growing, cooling, ice packing to large-scale trucking shipments. Enjoy a picnic lunch before departing. Next, visit [True Garden](#), the premier vertical aeroponic food farm in the Southwest. This first-of-its-kind facility, operated by solar power, was designed to drastically reduce the region's agricultural water consumption while making local, living produce available year-round in the hot desert regions of Phoenix and the Southwest. The final piece of this tour takes a trip to the [Sphinx Date Co.](#) Palm Pantry store in Scottsdale, where guests will sample one of the oldest and most notorious fruits, the date. Our hosts, mother-daughter team, Sharon and Rebecca Seitz, share their passion of date farming and the farming processes we go through for the wonderful fruit.

Tour 4: George B. Brooks Sr. Community School, Blue Sky Organic Farm & Arizona Cheese

This tour heads off to one of Arizona's true entrepreneurship in Cave Creek, AZ. Started by brothers, Joseph Martinez and David Redwood, a green house was created at the [George B. Brooks Sr. Community School](#), which provides some of the most flavorful micro greens to the area's best restaurants and resorts. Next, we take a visit to one of the most beautiful organic family farms in Litchfield Park, [Blue Sky](#), where you will have lunch. Our host, R.J. Johnson, will share Chef turned farmer, David Vose's farming traditions. Blue Sky is a CSA program community program and regularly featured at local



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farmers markets. David's produce is sold across Arizona as well as the centerpiece in some of the finest restaurants in New York, Boston and San Francisco. Our day will conclude in Tempe, at Arizona's first natural cheese plants, [Arizona Cheese](#). John Bryne will share how their unique co-op brings the Wisconsin cheese making philosophy to the desert, using locally sourced milk.

Tour 5: Pinnacle Farms, Danzeisen Dairy Farm & Abby Lee Farms

Heading to the southwest valley, the farming community of Laveen, we will meet up-and-coming female farmer, Janna Anderson, of [Pinnacle Farms](#), who is growing ancient grains and mixed veggies on both her 40 acre farm and 6.5 acre orchard. Janna's long time hobby is having great success bringing local foods to the urban consumer. Afterwards, your tour continues to [Danzeisen Dairy](#), located in Laveen Village, AZ where they are proudly offering the freshest milk in the state. This farm is serving premium quality goods in their signature glass bottles direct to local grocers. Jeff Memmelaar shares the family's traditional techniques they have preserving for more than 50 years. The day concludes with a trip to [Abbey Lee Farms](#), located in Phoenix, AZ where lunch will be served. Your host, Neal Brooks, shares his passion and desire to bring high-quality heirloom tomato varieties to consumers year-round. With more than 450,000 sq. ft. of greenhouses in Phoenix, Safford and Wilcox, he brings a wealth of knowledge to his craft.