



## Ingredients Found Within 150 Miles of Eckerd College Feed 1,000 During Eat Local Challenge



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"Buy local, eat local" is easier said than done when Florida's growing season is from November to May. How does a local college feed 1,000 people a lunch made from local ingredients... in September?

On **Tuesday, September 25, from 11:30 a.m. - 1:30 p.m.**, Eckerd College's food services vendor, [Bon Appetit](#), will take part in the third annual **Eat Local Challenge** by serving a lunch made entirely of ingredients from within a 150-mile radius of Eckerd's campus. Bon Appetit expects to feed 1,000 mouths - over 55% of the student body. The Eat Local Challenge is a national initiative promoted by 400 Bon Appetit restaurants and cafés across the country and supported by [Bon Appetit Management Company](#), the parent company of Eckerd's food services provider.

"The timing of the Eat Local Challenge is a fantastic opportunity for our kitchen to keep it fresh and keep it simple," says chef manager **Deidre Keelen**. "Bon Appetit tackles the culinary challenge of Florida's growing season head-on by leveraging our locale's exotic offerings - alligator and shrimp."

Ms. Keelen, Director of Food Services **David Bateman**, and the Bon Appetit kitchen staff have been searching the local landscape for farmers and vendors to supply Eckerd's three eating venues. "We strongly support the area farmers and vendors taking part in the Eat Local Challenge," says Mr. Bateman. "They will be able to demonstrate to students the passion behind their products and the value of buying local and eating local."

## Stewards of the Land

- [Cahaba Clubs Herbal Outpost in Odessa](#) (specialty lettuce and herbs)
- [Florida Crystals in Osceola](#) (organic brown and white rice, organic sugar)
- [Florida Orange Groves, Inc. and Winery in Pasadena](#) (wines for cooking)
- Gulf Coast Seafood in St. Petersburg (alligator, shrimp, clams)
- [Hunsader's U-Pick Farms in Bradenton](#) (squash and tomatoes)
- [Marjon Specialty Foods in Plant City](#) (tofu)
- Parke Family HydroFarm in Plant City (tomatoes, peppers, produce)
- Rosa's Organics Farms in Ocala (organic ground beef and eggs)
- South Shore Meats in Wimauma (whole pigs)
- Tropicana in Bradenton (milk)
- [Working Cow Homemade, Inc. in Largo](#) (ice cream)
- [Zephyrhills Natural Spring Water in Zephyrhills](#) (water)

## Sample Culinary Combinations

- *Sauteed Little Neck Clams*: clams, garlic, parsley and grapefruit wine
- *Shrimp Jambalaya*: colossal pink shrimp, garlic, herbs, onions, squash and tomatoes (if available), zucchini, green peppers, and tomatoes, and lemon wine
- *Alligator Sauté*: alligator, mango wine and micro greens
- *Grilled Beef Patties over Oak Lettuce with Tomato*: organic beef patty, oakleaf lettuce and tomatoes
- *Frittata*: eggs, veggies and tofu
- *Grilled Whole Pigs*

## Buy Local, Eat Local

Through the Eat Local Challenge, Bon Appétit hopes to illustrate the consequences of food choices for the local economy and inspire support for small-scale, local farmers. As consumers find it increasingly hip to shop at farmers' markets, Bon Appétit proves that eating local is also possible on a much larger scale: at corporations, universities, museums, theatres, and other specialty venues.

According to the [Worldwatch Institute](#), in the U.S., food now travels between 1,500 and 2,500 miles from farm to table, as much as 25 percent farther than two decades ago. That shipping and trucking does incredible damage to the environment in the form of global warming and air pollution. Eating locally also helps reduce the immense amount of non-renewable resources wasted in transporting food. Fuel conservation isn't only about driving less: it's also about buying things that don't travel half-way across the globe.

## About Bon Appétit

[Bon Appétit Management Co.](#) is an onsite restaurant company offering full food service management to corporations, universities and specialty venues. Bon Appétit is committed to sourcing local, sustainable food supplies for all cafés throughout the country. A pioneer in environmentally-sound sourcing policies, Bon Appétit has developed programs with Environmental Defense, the Monterey Bay Aquarium's Seafood Watch, and other leading

conservation organizations. Based in Palo Alto, CA. Bon Appétit has more than 400 cafés in 29 states, including Oracle Corporation and the Getty Center.