

FOR: LOCKWOOD RESTAURANT
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FOR IMMEDIATE RELEASE
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Photography Available

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LIVE FROM THE FARM: LOCKWOOD RESTAURANT HOSTS FIRST-EVER DIGITAL TASTING FUNDRAISER TO RAISE AWARENESS OF GOOD NUTRITION IN CHILDREN

Chicago's Chef Phillip Foss Video Conferenced Directly with The Chef's Garden's Farmer Lee Jones During Unique Fundraiser to Benefit Veggie U

CHICAGO, Ill. (March TKTK, 2009) – At a time when the first vegetable garden in more than sixty years is planted at The White House, a Chicago chef and an Ohio farmer are doing their part to team up and cross more than three states, 300 miles, and the latest Internet technology to make a difference. On **April 21, 2009 from 6 to 9 p.m.**, AAA Four Diamond **Lockwood** restaurant at the storied Palmer House Hilton (17 E. Monroe St.) will host a live **Digital Tasting** to raise money for **Veggie U**, a non-profit organization of the **Culinary Vegetable Institute** and **The Chef's Garden** that provides children with educational opportunities to make wise food choices that enhance nutrition, combat obesity and emphasize an understanding of sustainable agriculture. Priced at **\$95 per person**, the event is open to the public. Individuals are encouraged to make a reservation quickly by calling Lockwood directly at (312) 917-3404.

During the evening, Lockwood's **Executive Chef Phillip Foss** and guests inside the restaurant will use live Internet video conferencing to connect directly with **Farmer Lee Jones**, who will be broadcast from inside a greenhouse at The Chef's Garden located in Milan, Ohio. The two will offer a candid look at how sustainable agriculture is farmed; how that produce made its way onto the evening's menu; while taking an insider's look at the latest farming practices. To enhance interactivity with the farm, guests will have the opportunity to garnish their own dishes from produce highlighted throughout the conversation. **Debra Nickoloff**, Director of Veggie U, will be on hand to provide an overview of the mission and aims of Veggie U. Nickoloff will also kick off a silent auction featuring:

- Two one night stays at Chicago's classic Palmer House Hilton
- One weekend stay for two in the Chef's Suite at the Culinary Vegetable Institute with Champagne breakfast included
- Two Lockwood Signature Tasting dinners for two
- Four tickets for The Chef's Garden's 2009 Food & Wine event on July 18, 2009, benefiting the Veggie U Children's Program
- Prepackaged boxes of herbs, micros and greens from The Chef's Garden
- First and last name for a secondary character in the second of four romance novels by author Louisa Edwards, which will be launched in September 2010. Edwards' first novel in the series was titled "Can't Stand the Heat."

“The evening not only offers an opportunity to highlight Lockwood’s commitment to fresh and sustainable produce—something you see on our menu every day—but also gives us a meaningful opportunity to raise awareness of the importance of good nutrition in children,” said Chef Foss. “As a proud dad, I don’t think any lesson is more important to instill in kids. All of us at Lockwood and the Palmer House Hilton are excited to team up with Farmer Lee Jones, a true pioneer, to help teach that lesson.”

The focus of the Veggie U program, which meets national science standards for fourth grade, is to empower children to understand that they have a choice in what they eat through fun hands-on activities right in the classroom. This past year, the organization put nearly 2,000 educational kits in fourth grade classes throughout the country. The curricula are distributed nationally with a focus on making wise food choices, combating adolescent and juvenile disease, and attaining an understanding of sustainable agriculture. This is accomplished through hands-on educational curricula targeting classrooms across the nation and the development of seminars and outreach programs for food enthusiasts, food service groups and culinary professionals.

“I am keenly aware of the value of good nutrition in all our lives,” said Farmer Lee Jones of **The Chef’s Garden**. “We want to grow a sustainable future and we’re using any means necessary, including the latest technology, to do that one event and one child at a time.”

Lockwood is open from 5 p.m. to 10 p.m. Sunday through Thursday, and from 5 p.m. to 11 p.m. on Friday and Saturday. Breakfast is served from 6:30 a.m. to 11 a.m. and lunch is served from 11 a.m. to 2 p.m. Sunday through Saturday. All major credit cards are accepted. For reservations, please call (312) 917-3404 or visit www.lockwoodrestaurant.com for more information.

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