Local food sourcing, freshness, and seasonal eating continue to be driving trends among restaurant and dining entities in the region. Farms in the Finger Lakes are better positioned to serve restaurant accounts with local vegetables, fruits, and specialty foods. Chefs have the opportunity to work with farmers to coordinate volumes, products, quality expectations and consistency. Farmers are still striving to connect with local chefs and help create high-quality working relationships.

Workshop fee: $10.00 per person, includes handouts, networking and refreshments.

Hosted by the Cornell Vegetable Program and Cornell Cooperative Extension, in cooperation with Finger Lakes Culinary Bounty.

For more information or to register, visit the Cornell Vegetable Program website at cvp.cce.cornell.edu or contact Angela Parr at aep63@cornell.edu or 585-394-3977 x426.