



For Immediate Release September 29, 2009
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Photo of David Barber available upon request.

**LOCAL FOOD ENTREPRENEUR
TO HEADLINE ORGANIC FARMING GALA**
Bull Run Restaurant in Shirley Hosts 1st Annual
NOFA/Mass Fundraising Dinner November 14, 2009

(Shirley, MA) – The Northeast Organic Farming Association/Massachusetts Chapter (NOFA/Mass) welcomes keynote speaker David Barber to its first annual **NOFA Nourishes Massachusetts** gala dinner on November 14, 2009 from 6 to 9pm. Hosted by The Bull Run Restaurant, located at 215 Great Road/Rt. 2A in Shirley MA, proceeds from the event will benefit the nonprofit NOFA/Mass' ongoing education and advocacy activities. Tickets are \$100 per person and reservations are first come, first served.

"We are so delighted to have food and farming entrepreneur David Barber headline our first annual fall fundraising dinner," confirmed Julie Rawson, executive director, NOFA/Mass. "We'll dine on locally grown products skillfully crafted by the Bull Run's talented chefs while David shares his experiences and philosophy. Auction items are sure to please all discerning bidders, and we are grateful to The Bull Run for generously donating their time and talent to our cause. We welcome new friends and old to share in this event and celebrate the hardworking folks all across the Commonwealth who are actively and passionately nourishing our communities."

NOFA Nourishes Massachusetts begins at 6PM with a silent auction and cocktails. A multi-course gourmet dinner follows, prepared by Bull Run Chef, Judith Basso, and her skilled team utilizing local and organic ingredients from Massachusetts farmers and producers. The evening culminates in a keynote presentation by David Barber.

Keynote speaker David Barber – originally from Great Barrington MA -- will address the role of small farms and restaurants in developing local food systems and food sheds. In 1999, Barber started the Blue Hill Restaurant in New York City (www.bluehillfarm.com) with family members, becoming a leader in the movement to promote locally produced food. In 2001, he also co-founded the not-for-profit Stone Barns Center for Food and Agriculture, in Westchester County, NY (www.stonebarnscenter.org) on the site of a former Rockefeller farm barn complex. Today, the Center's farm provides the food for the Barbers' second Blue Hill Restaurant, which is located on site.

The first annual **NOFA Nourishes Massachusetts** fundraising dinner will be held at The Bull Run Restaurant in Shirley MA (www.bullrunrestaurant.com), a New England landmark since 1740. Long interested in the topic of local food systems and owners since 1946, the current generation of the Guericio family aims for today's Bull Run to

become a leader in promoting farm-to-table menus that connect the area's farmers with their new chef, Judith Basso.

"Our mission is to revitalize and transform this one-of-a-kind pre-revolutionary tavern into a multifaceted center devoted to the local food movement," confirmed George Tocci, Bull Run co-owner. "By working closely with NOFA/Mass, we are creating here a destination where families and individuals can eat fresh and local, participate in educational programs, and connect with the farming community in our region. History, entertainment, and healthy farm-to-table food can be found here at the new Bull Run."

Tickets are \$100 for NOFA members; \$125 for non-NOFA Members, which includes a one-year NOFA/Mass membership. Purchase tickets online at <http://www.nofamass.org/news/nov14fundraiser.php> or at <http://tickets.bullrunrestaurant.com/>. Donations of auction items are also welcome. For more information, contact event organizer Ben Grosscup, 413-658-5374, ben.grosscup@nofamass.org.

About NOFA/Mass

NOFA/Mass is the leading organization promoting local and organic food systems in the Commonwealth. The organization provides practical education for farmers, gardeners, homesteaders, and anyone wanting to incorporate an organic approach into their life, as well as technical support and help finding reduced price bulk certifiable supplies for organic farms. For more information, visit www.nofamass.org or call 978-355-2853.

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