Field to Fork

An
Exquisite
Culinary
Experience

HEARTLANDS CONSERVANCY Investing In The Nature Of Southwestern Illinois





























Tim Faltus, Bellecourt Manor brushetta & crostes jocal cheese & sausage

Appelizer Jenny Cleveland. Cleveland-Heath crispy pork belly with watermelon

Joseph Hemp V. Robust Wine Bar

Pasta Jennifer Kennedy, J. Fires vegetable tasagna tureen

Entree Josh Galliano. The Libertine braised local beef with smoked vegetables

Dessert Meaghan Boyer, Element sweet corn panna cotta with pickled blackberries





About Field to Fork

- All ingredients are locally sourced from farms in southern Illinois (some specialty ingredients from southern Missouri)
- All chefs are from southern Illinois or have a southern Illinois connection
- Same weekend every year third Saturday in July
- Includes silent auction, live auction, raffle, and paddle raise
- Most food is donated, chef time donated
- Entertainment donated
- Only pay for wait service and venue
- 160 attendee limit due to space and chef capacity

Last year raised \$27,000 (not including sponsorships)



Takeaways

- Create an event that is meaningful to your mission
- Professional emcee!
- Professional auctioneer!
- Paddle-raise has yielded the most funds
- Incorporate your mission and impact of your work throughout the event
 - Tug at the heart strings if you can!
- There will always be obstacles food allergies, impatient guests, 'the cold table,' etc
- Get the right people in the room target marketing
- Presentation & experience is important
- Fewer, quality auction items is better than a bunch of low-quality items
- Good entertainment helps recommend bossa nova

