

My Father's Farm, a lush and lovely certified independent organic farm in Seguin, will serve as the backdrop for the Chef Cooperatives first event of the year to benefit Green Spaces Alliance. (Photo by Sophie Covo)

EAT AT A FARM

CHEF COOPERATIVES STRIKE AGAIN

Enjoy a grand Chef Cooperatives' Farmers for Gardens dinner from 4 p.m. to 7 p.m. on Friday, May 27, at My Father's Farm in Seguin, just a short drive from downtown SA. The menu for the pop-up dinner will feature locally sourced lamb, pig and goat and proceeds from the dinner will benefit Green Spaces Alliance of South Texas (GSA).

Chef Stephen Paprocki, president of the Chef Cooperatives, said the meal will be 110 percent local and will feature in-season produce from local farmers.

"We want to make this dinner a lot more appealing to everybody, get everyone we can to get involved and have a great time," he said.

The chef-driven dinner will have several courses, paired with beverages, and a tour of the farm for $55 per person (presale tickets are $50). Tickets for the dinner party can be purchased online at www.chefcooperatives.com.

GSA is a local nonprofit with an important mission: to sustain the natural environment and enhance urban spaces through land conservation, community engagement, education and, of course, community gardens.

"The long term sustainability of our Community Gardens program has consistently been a high priority for Green Spaces Alliance," GSA Community Gardens Program Manager Michelle Gorham explained. "Dinners like the Farmers for Gardens event are one of the most ideal models for nonprofit fundraising because the funds are unrestricted, so GSA can use the money where there are real budget shortfalls."

The organization employs various funding strategies, but this season, they face a shortfall. The Farmers for Gardens dinner will help cover some of the funds that were typically secured through matching grants.

The Chef Cooperatives is a nonprofit organization of local chefs who volunteer and put together quarterly dinners to benefit a local farm or local organization.

Proceeds from past dinners have helped local farmers, like My Father's Farm, who needed funding to rebuild the greenhouses at the farm. Mr. Pedro Schambon remembers the dinner the Chef Cooperatives hosted almost two years ago for him at Boiler House at the Pearl. When the chefs presented him with the check, Mr. Schambon said, "You guys gave me more money than anyone in my entire life!"

Ms. Gorham encouraged anyone interested in getting more involved with GSA to consider participating in SicloVerde on May 7 or attending a free gardener-hosted workshop. More information is available on the website at www.greensatx.org.

To learn more about the dinner or to buy tickets, visit www.chefcooperatives.com. ~ *Katie Nickas*