



NEWS RELEASE

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FOR IMMEDIATE RELEASE

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Governor O'Malley Announces Recipe Selections for the Buy Local Cook Out Signature Kick-off Event Challenges All Marylanders to Eat Local Foods

ANNAPOLIS, MD (June 29, 2009) – Governor Martin O'Malley today announced the dishes that will be featured as part of the cook out he is hosting to launch this year's statewide Buy Local Challenge Week, July 18-26. The recipes were submitted by chef/producer teams and selected for their creativity, availability of ingredients, geographic representation, and maximum use of local ingredients. During the week, Marylanders are challenged to eat at least one locally grown, made or harvested product each day.

"We are excited by the diversity of recipes and ingredients presented to showcase the wealth of local products available in Maryland and some of the many ways they can be prepared," said Governor O'Malley. "We challenge all Maryland residents, institutions and organizations to expand their purchases of local products for their favorite dishes and to try some new ones. The goal of the challenge is to encourage Maryland citizens to become familiar with and buy local products, a practice that supports local economies, prevents farmland from being developed, maintains a healthy environment, and provides fresh, nutritious food for a healthy diet.

The second annual Governor's Buy Local Cook Out will be held on Thursday, July 16 at the Government House in Annapolis by invitation only. This year, Governor Martin O'Malley invited teams of a chef and one or more farmer, waterman or producer to submit recipes featuring locally grown, raised or harvested ingredients. Over 60 recipes were submitted in the categories of appetizers, side dishes or salads, main dishes, desserts, beverages and table decorations (centerpieces). All 60-plus recipe submissions, along with a few O'Malley family favorites will be published online beginning July 16. The Maryland Wineries Association is recommending wine pairings for each recipe.

In addition to the selected chefs and producers, the Maryland Wineries Association, Honest Tea, Kilby Cream Ice Cream, Snikiddy snacks, Deer Creek Beef, and a few others are donating their products for the cook out. Waste Neutral Group will donate recycling and composting disposal services. For information about the Buy Local Challenge Week and to find local products, visit www.marylandsbest.net.

The following 16 recipes were selected to be prepared at the cook out. In addition to these recipes, Government House chefs are preparing a few favorites of theirs and the O'Malley family.

Appetizer: *Squash Blossoms with Ricotta and Sungold Tomato Oil*

- **Chef:** Craig Sewell - A Cook's Café (Anne Arundel County)
- **Producers:** Sharon and David Lankford - Davon Crest II Farm, produce (Talbot County)
- **Producer:** David Smith - Springfield Farms, eggs (Baltimore County)

Appetizer: *Grilled Grape Leaves Stuffed with Goat Cheese, Pine Nuts, and Rosemary*

- **Chef:** Margy O'Herron - www.hidethecheese.com (Montgomery County)
- **Producers:** Sarah O'Herron and Ed Boyce - Black Ankle Vineyards, grape leaves (Carroll County)
- **Producer:** Cherry Glen Farm, chevre (Montgomery County)

Appetizer: *Crab Salad with Corn Relish*

- **Chefs:** Danial Pochron & Matthew Mason (owner) - Mason's Restaurant (Talbot County)
- **Producers:** Keith Nielsen & John Alexander Hochmuth III - Davon Crest Farms, produce (Talbot County)

Appetizer: *Freshly Shucked Oysters on the Half Shell with an Assorted Toppings and Sauces*

- **Chef:** Proprietor David McCallum - Tilghman Island Inn (Talbot county)
- **Producer:** Kevin McClarren - Marinetics, Inc. , oysters (Dorchester County)

Salad: *Seared Buffalo Strips Over Field Greens, Caramelized Onion and Bleu Cheese with Vinaigrette Made From a Reduction of Solomons Island Mendana*

- **Chef:** Rob Plant - Blue Wind Gourmet (St. Mary's County)
- **Chef:** Ken Korando - Solomons Island Winery (Calvert County)
- **Producer:** Solomons Island Winery (Calvert County)
- **Producer:** Land O' Lakes Farm, buffalo (St. Mary's County)
- **Producer:** Richardson Farms, field greens (Baltimore County)
- **Producer:** Firefly Farms, cheese (Garrett County)

Salad: *Maryland Crab, Blueberry, Lemon-Cucumber and Sugar Snap Pea Salad with Honey- Lavender Vinaigrette*

- **Chef:** Robbie Jester - Harbor House Restaurant (Kent County)
- **Producer:** Wayne Lockwood - Lockbriar Farm, produce (Kent County)

Side Dish: *Locally Grown Potato Salad*

- **Chefs:** Eileen and Michael Jacobson (Kent County)
- **Producer:** Vic Priapi - Priapi Gardens, produce (Cecil County)
- **Producer:** Lew Dodd - Cedar Run Farm, bacon (Queen Anne's County)

Main Dish: *Washington County Cabrito Sliders with Goat Gouda and Eggplant Spread*

- **Chef:** Natoma "Cookie" Vargason - Cookie's Cooking Company (Washington County)
- **Producer:** Mrs. Burkholder - Burkholder's Baked Goods (Washington County)
- **Producer:** Julie Stinar - Evensong Farm, produce (Washington County)
- **Producer:** Alice Orzechowski - Caprikorn Farms, cheese (Washington County)
- **Producer:** Jeanne Dietz-Band - Many Rocks Farm, cabrito (Washington County)

Main Dish: *Pan-Seared Maryland Rockfish with a Grilled Yellow Tomato Vinaigrette and a Silver Queen Corn Relish*

- **Chef:** Bryan Bernstein - Saval Foodservice (Howard County)

- **Producer:** Ed Fountain - Fountain Farms, produce (Caroline County)

Main Dish: *Eastern Shore Crab Roll with Watermelon Salad*

- **Chef:** Martin Saylor - Coastal Sunbelt Produce Company (Howard county)
- **Producer:** Pablo Solanet - Firefly Farms Goat Cheese, cheese (Garrett County)
- **Producer:** Margaret Frothingham - Arnold Farms, produce (Kent County)

Main Dish: *Rags to Riches Caribbean Beef*

- **Chef:** Michael Rork - Out of the Fire Restaurant (Talbot County)
- **Producer:** Steve Harris - Wright's Mill Farm, beef(Talbot County)

Main Dish: *Barbeque Pulled Pork with Cole Slaw*

- **Chef:** Edward Bowen - Culinary Arts student at Huntingtown High School (Calvert County)
- **Producer:** Katie Burroughs - Swine and Egg farmer (Calvert County)
- **Producer:** Dee Hardesty – Hardesty Haven Farm and Garden, produce (Calvert County)

Main Dish: *Antietam Chicken and Slippery Dumplings*

- **Recipe by:** Elizabeth Gallery - Stone Soup Bistro (Shepherdstown, WV)
- **Chef:** Ingre Liz Gallery - Stone Soup Bistro (Shepherdstown, WV)
- **Producer,** Julie Stinar – Evensong Farm, produce and poultry(Washington County)
- **Producer,** Sarah O'Herron – Black Ankle Vineyards, wine(Carroll County)
- **Producer,** Stantons Mill, flour (Garrett County)

Dessert: *Root Beer Float Bars*

- **Chef:** Susan Callahan - teaches Hotel Restaurant Management at the University of Maryland Eastern Shore at the Universities at Shady Grove
- **Producer:** South Mountain Creamery, dairy (Frederick County)
- **Producer:** Evensong Farm, eggs (Washington County)
- **Producer:** Washington Flour (Howard County)

Beverage: *Strawberry-Rhubarb Refreshing Drink*

- **Chef:** Eva Jaatmaa - Trail Garden Baked Goods (Montgomery County)
- **Producer:** Scenic View Orchards Farm, produce (Frederick County)

Centerpiece: *Flower & Herb Baskets*

- **Producer:** Maria Price - Willow Oak Flower & Herb Farm (Anne Arundel County)

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Notes to reporters and editors:

1. The Governor's Cook-out on July 16 is by invitation only. Press is invited.
2. The full recipes will be made available on July 16 by press release, recipe book and Internet. If your deadline requires access to the recipes prior to the 16th for publication over the weekend or other nearby date, please call to discuss embargoed release of the recipes. Thank you.