

# local producers

Food serves a much larger purpose than simple sustenance. Food is fuel for your body and mind. We care about what our guests put into their bodies and its effect on their sense of well-being. We work hard to provide food that is fresh, seasonal and minimally processed. Fruits and vegetables are purchased from local producers - whole and naturally ripe - containing the most nutrients and simply tasting better. Meat and poultry are raised without antibiotics or growth hormones, which is better for your body. We strive to give organic options and healthful choices.

We believe we must take a stand on many of the issues surrounding our food supply. We choose to invest in our community by buying products from local farmers, supporting sustainable farming practices that nourish and replenish the local land and keeping profits with the local grower, therefore reinvesting into the community.

We believe we have the power and responsibility to make a true difference.

Most of the farms from which we purchase are within a 150-mile radius of Portland, Oregon, with many being just 50 miles away.

## LOCAL PRODUCERS AT LEWIS & CLARK COLLEGE:

Millennium Farms  
Ridgefield, Washington  
*Greens, spinach, micro greens, potatoes, lettuce,*  
[www.millenniumfarms.bizland.com](http://www.millenniumfarms.bizland.com)

Creative Growers  
Noti, Oregon  
*Squash, tomatoes, melons, turnips, greens*

Flamingo Ridge Organics  
Gaston, Oregon  
*Tomatoes, lettuce, melons*

Delta Farms  
Sauvie's Island, Oregon  
*Cabbage, cauliflower, corn, carrots, squash, pumpkins*

Shepherd's grain  
Eastern Washington  
*Flour, lentils, garbanzos, red beans, wheat berries*  
<http://www.shepherdsgrain.com>

Natural Country Beef  
Eastern Oregon  
<http://www.oregoncountrybeef.com/>

Draper Valley Chicken  
Mount Vernon, Washington

SuDan Farm  
Canby, Oregon  
*Lamb*

Northwest Heritage Pork  
Dayton, Oregon  
*Pork*

Lummi Island Salmon  
Lummi Island, Washington  
[www.lummiislandwild.com](http://www.lummiislandwild.com)

A&J Orchards  
Hood River, Oregon  
*Apples, pears, peaches, cherries*

BON APPÉTIT  
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COMPANY

*Food services for a  
sustainable future.*

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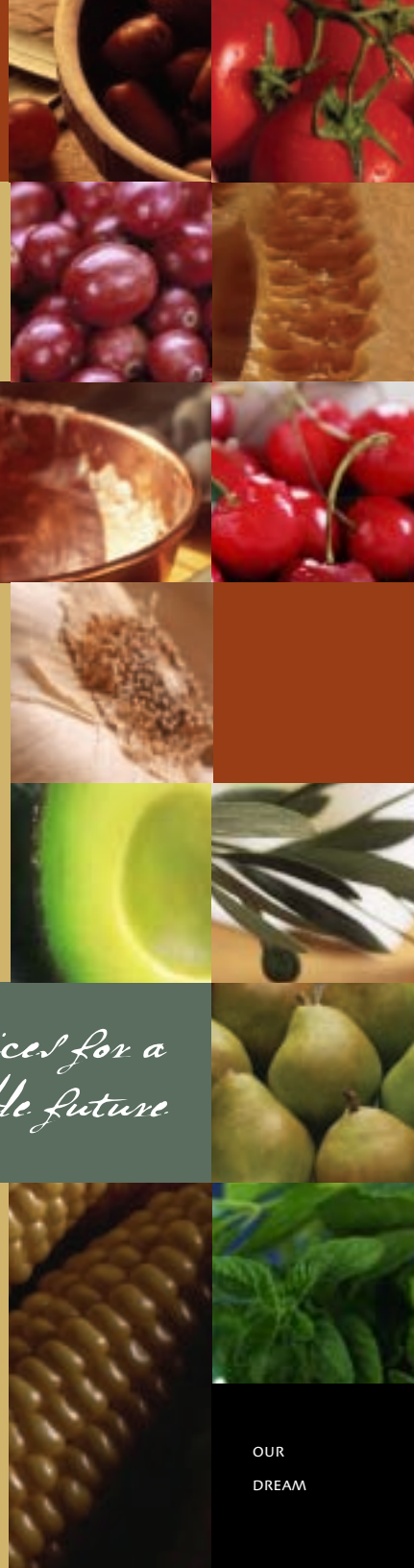
[www.bamco.com](http://www.bamco.com)

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Bon Appétit  
Management Company  
is an onsite custom  
restaurant company  
offering full food service  
management by providing  
café and catering services  
to corporations, colleges  
and universities, and  
specialty venues.

OUR  
DREAM





We care about what our guests put into their bodies and its effect on your sense of well-being.

We work hard to provide you with food that is fresh, seasonal and minimally processed. Fruits and vegetables purchased whole and naturally ripe contain the most nutrients and simply taste better. Meat, poultry and milk produced without antibiotics or growth hormones are better for your body. We strive to give organic and healthful options.

**THE EFFECTS OF OUR CHOICES EXTEND WELL BEYOND THE WALLS OF OUR CAFÉS.**

In the Pacific Northwest, we are choosing to invest in our communities by purchasing directly from our local producers. Buying products from our local farmers and artisans allows us to support sustainable farming practices that nourish and replenish the local land rather than stripping it. And, we can be sure that the profits are kept with the local grower, not a distant importer, and therefore reinvested in the community.



*we recognize the great power and importance of food*



Ever in view of the magnificent Pacific Ocean, we are vividly reminded the ocean is not as inexhaustible as it once seemed. Over-fishing, by-catch and habitat destruction have left 70% of the world's commercially fished species at or beyond the brink of extinction. Our rivers, lakes and seas are in dire condition and we feel the responsibility to take action. We only serve seafood purchased in accordance with the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability. We are very mindful of the impact we are making on our environment. We reduce waste through recycling and are also making strides in the areas of composting and biodegradable disposables. Our intention is to tread lightly on our planet.

AT BON APPÉTIT WE RECOGNIZE THE GREAT POWER AND IMPORTANCE OF FOOD. FOOD BRINGS PEOPLE TOGETHER, CREATES A SENSE OF PLACE AND A FEELING OF KINSHIP. FOOD SUSTAINS NOT ONLY OUR BODIES BUT ALSO OUR COMMUNITIES AND ENVIRONMENT.

We believe we must take a stand on these issues surrounding our food supply. We view this responsibility as a value of who we are. It is what makes us uniquely Bon Appétit.