

September 03, 2008

For Immediate Release:

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### Media Advisory

**What:** CUESA Sunday Supper 2008

**When:** Sunday, October 5, 2008

6:00 pm Reception with Hors d'oeuvre, wine & cocktails in the Ferry Building Marketplace  
7:30 pm Supper, served family style in the Ferry Building Grand Hall

**Where:** San Francisco's Historic Ferry Building

**Why:** Because there would be no Ferry Plaza Farmers Market market without CUESA! The non-profit Center for Urban Education about Sustainable Agriculture (CUESA) operates the market and runs culinary & agricultural education programs. Their weekly cooking demonstrations, farm tours, and substantive website expand awareness about the importance of local food systems, create vital links between urban eaters and their rural food producers, and preserve the vitality of small farms. Attendance at the Sunday Supper provides critical support for the market and its programs.

#### What's for Supper?

Over 60 of the Bay Area's most celebrated chefs have stepped up to cook for the reception and four-course feast. The 90 minute reception features hors d'oeuvre from [23 Bay Area restaurants](#), 4 local wineries, and farmers market cocktails from 2 artisan distilleries. For the seated supper, chefs work in teams to create a variety of four-course menus. Between courses, raffle winners will be selected, a pioneering farmer will speak, and guests will be invited to bid on exclusive food and farm adventures in a live auction. The [list of participating chefs](#) and farmers is a testament to the invaluable relationships forged at the farmers market.

**Tickets:** Reception-only: \$60  
Reception and Four-Course Supper: \$200

Tickets are available through the CUESA website, [www.cuesa.org](http://www.cuesa.org)

This year's Sunday Supper is chaired by Paul Arenstam of Americano, Daniel Capra of Paula LeDuc Fine Catering, Max Duley of Trinitas Cellars, Bruce Hill of Bix & Picco, Olga Katsnelson of Postcard Communications, Nate Keller of Apple Inc, and Colleen McGlynn of DaVero.

#### Ferry Plaza Farmers Market

The Ferry Plaza Farmers Market is a California Certified Farmers Market operated by CUESA at San Francisco's landmark Ferry Building. The widely acclaimed market connects consumers with their food sources and provides a forum for people to learn about food and agriculture. Each week over 15,000 shoppers learn how their food is grown, who grew it, how to cook it and why it tastes so good. These urban consumers develop an understanding of their connection to California's farmland and the issues facing it. The market is open year-round on Tuesdays, from 10 am to 2 pm and Saturdays from 8 am to 2 pm