

Chef Ben Bebenroth partners with Case Western Reserve University to teach a new food foraging class at The University Farm campus

The next time you take a stroll through a park, consider this: the flora and fauna that surrounds you could provide sustenance for your next meal. Beginning Wednesday, September 22nd, a handful of students will follow instructor Chef Ben Bebenroth into the surrounding forest of Case Western Reserve's 389-acre University Farm campus, seeking wild edibles for delicious dishes.

The Food Foraging at the Farm course is part of The University Farm's "Autumn in the Country 2010" continuing education series, which is open to the public. The class is designed to be both informative and practical, teaching students how to identify and cook fall forest offerings.

"From the first time I hiked the property, I was impressed with the bounty of this forest," said Chef Bebenroth. "I'm excited to introduce the tastes of wild mushrooms, edible greens, nuts, shoots and berries to curious food enthusiasts."

School directors approached Chef Bebenroth with the concept after hearing of his Plated Landscape dinners, a series of eight on-site dining experiences in which guests hike through the featured farm or forest to gather ingredients of their five-course meal. Chef Bebenroth has also been active in organizing informal food & beverage farm trips among Cleveland's local chefs to garner interest in the art of safe foraging.

Cost is \$75 for three Wednesday classes. For registration, contact the Office of Continuing Education at Case Western Reserve University: 216.368.2090. For more information about class activities, contact Chef Ben Bebenroth at Spice of Life Catering Co.: 216.432.9090.

WHO: Chef Ben Bebenroth & Case Western Reserve University

WHAT: Food Foraging at the Farm Continuing Education Class

WHEN: September 22nd, 29th and October 6th, 10:00am – 1:00pm

WHERE: The University Farm, 37125 Fairmount Blvd., Chagrin Falls, Ohio

REGISTRATION: Office of Continuing Education at Case Western Reserve University: 216.368.2090.

Read more about the class at: <http://studentaffairs.case.edu/farm/aic2010.html>

ABOUT SPICE OF LIFE CATERING CO.

Spice of Life Catering Co., a division of Marigold Catering, lives a culinary philosophy steeped in regional, seasonal and sustainable foods. Executive Chef/Partner Ben Bebenroth is Northeast Ohio's only classically trained caterer with extensive fine-dining experience and deep-seated relationships with small family farmers. Upscale menus are tailored to the season and occasion with ingredients sourced from small family farms practicing sustainable forms of agriculture within a 100-mile radius of the city. For

details, contact Spice of Life Catering at 216-432-9090. SpiceOfLifeCaters.com.

ABOUT THE UNIVERSITY FARM

The University Farm, which is comprised of Squire Valleevue and Valley Ridge Farms, is a beautiful 389-acre property that features forests, ravines, waterfalls, meadows, ponds, and a self-contained natural watershed. Owned by Case, the farm is the site of several buildings designed for educational, research, and recreational purposes. It is open and available to all students, faculty, staff, and alumni.

The goal of the University Farm is to enhance and complement the university's mission of education, research and community service through its unique natural settings, history and cultural features. For details, contact Ana Locci, Director, The University Farm: 216.368.8598. <http://studentaffairs.case.edu/farm/>