

*“Celebrating the Culture in  
Agriculture”*

**FOR IMMEDIATE  
RELEASE**



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**ST. LOUIS, MO., Sept. 21, 2011.** Wear your overalls or your cocktail dress, or some style in between, to EarthDance’s first “Farmers Formal,” to be held Saturday, Nov. 5, from 6 to 11 p.m. at Washington University’s new College Hall.

Farmers Formal is this year’s grand fundraiser for the not-for-profit EarthDance in Ferguson and its educational programming, such as its 9-month long Organic Farming Apprenticeship program that teaches people sustainable agriculture from seed to market, as well as Camp EarthDance, a farm-to-table summer camp for local middle schoolers. EarthDance also supplies its CSA members, restaurants, and farmers’ markets with fresh local produce grown organically by farmers-in-training!

To help make all of this happen, EarthDance founder Molly Rockamann chose an evening of music by the band One Take and “a delicious feast featuring EarthDance produce catered by Bon Appetit; complimentary “farm fresh” cocktails, local beer and wine; silent and live auctions.” Attire, she adds, is “farm festive with overalls optional.” The event is open to the public. Tickets are \$75; tables of 8 (\$600) and 10 (\$750) are available. To purchase tickets, go to [www.farmersformal.org](http://www.farmersformal.org).

“We chose College Hall as this year’s venue,” Rockamann says, because “it is an incredibly warm and inviting space while at the same time elegant and sophisticated; this is the tone we want to set for Farmers Formal. We are also excited to have Bon Appetit Management Company, Wash U’s food service provider, as our caterer. Bon Appetit is a leader in their industry for purchasing locally-grown produce and humanely-raised animal products on an institutional scale. They also have implemented food waste composting and single-stream recycling on campus, making it easy for us to have a near-zero waste event.” And Rockamann herself is becoming a leader nationally in “ecologically integrated farming practices” by getting the 2011 Young Food Leader award from the Natural Resources Defense Council.

**Sponsors of this year’s Farmers Formal are 123 Exteriors, St. James Winery, Square One Brewery & Distillery, Perennial Artisan Ales, Urban Chestnut Brewing, Geisert Farms, Farm to Family Naturally, Kaldi’s Coffee, Sauce Magazine, The Healthy Planet, Pure Power, Pizzo & Associates, Butterfly Energy Works, Whole Foods Market, Slow Food St. Louis, and Alberici.**

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