

Today's event,
July 20th, begins
at 10 am

The Richland County Farm to Plate program would like to thank the following sponsors:

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Richland County
Farm to Plate



Today's Featured Chef –

Ed Pickens of Café on Main

His restaurant and catering business are both located at 28 N. Main, Mansfield. Ed became involved in cooking at a young age. His first cooking job was part time at Shakey's Pizza. He then worked at Lums Restaurant in Mansfield. Ed attended catering conferences and classes to build his skills. Ed worked in restaurants and did catering through restaurants like the Surrey Inn in Ashland, Short Ribs in Mansfield, and then Schmidt's of Columbus.

Ed then opened his own catering kitchen and has been serving Mansfield for the past 20 years. Five and a half years ago he moved his catering business and opened a restaurant at his current address. You can phone 419-522-7699 for the café or 419-610-2013 for catering.

Mr. Pickens reports that he enjoys grilling the most. He is going to grill and teach us all to create a Chicken Caesar Salad on July 20. Ed has also told the volunteers to "surprise" him with a basket of fresh vegetables offered at the Farm Market that day and he will demonstrate how to grill fresh from the farm. When Ed was asked why he wanted to cook this chicken dish, he replied "because it tastes good." Come and enjoy Ed's recipes, cooking tips, and his anecdotes.

Today's Featured Farm – Rus-Men Farms

The chickens used by Chef Ed Pickens to prepare the Chicken Caesar Salad were purchased at Rus-Men Farms.

The May 2012 issue of Our Ohio featured Galion's Rus-Men Farms where beef, pork and chicken are raised. The 120-acre farm, in existence since 1830, is run by Russ and Mendy Sellman and their children Jesse, Emely and Elaina. Much of the farm's land is rented out to local neighbors to grow corn, soy and grain. The other part of the land is reserved as a pasture for their Holstein herd, and is home to their pigs and chickens.

The Sellmans have been selling meats for 12 years and are passionate about working with and supporting local businesses. For example, the farm's beef and pork is processed at Links Country Meat, less than 10 miles away in Crestline. The Sellmans also prefer to purchase their feed and seed, equipment and building materials through local merchants, if possible. "We think it's our responsibility to seek out local businesses first to keep the economy strong in our area," said Mendy.

Those interested in learning about a nearby business striving to keep aspects of local food production should visit their shop at 710 Iberia Rd, Galion. You can also follow them on Facebook at Rus-Men-Farms-Naturally-Raised-Meats for daily hours and product availability.

