

**Today's event,**

**June 11**

**begins at 10 am**

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

**The growers and producers of the**

**Shelby Farmers Market**

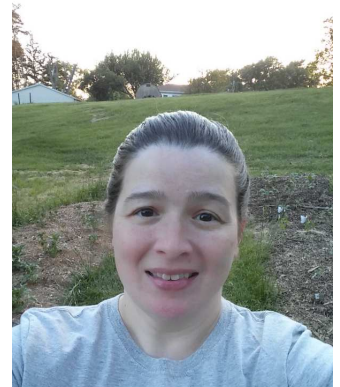
**Hazel Grove Farm Bureau Community Council**



**Richland County Farm to Plate**

### **Today's Featured Chef – Carrie Bisel**

Hazelgrove Farm Bureau Community Council is proud to announce one of its own members will kick-off the 2016 sessions. She is a recent graduate of the Midwest Culinary Institute at Cincinnati State Community and Technical College.



Chef Bisel reports that as long as she can remember, she has loved to cook. She learned some things while in 4-H, but most of her experience comes from her family life where she helped her mom with the meals, tending a very large family garden, and canning and freezing the produce. Carrie reports she tries to follow her mom's lead and has a large garden, preserves her produce, and raises chickens for eggs and meat.

Before becoming a chef, Carrie worked for 21 years with the Miami Systems in Shelby. Carrie moved with the company when they left Shelby to Blue Ash, Ohio (a suburb of Cincinnati). When Carrie's daughter graduated from high school, they started to look for further schooling. One of the places they toured was the Midwest Culinary Institute at the Cincinnati State Community and Technical College. Brittany chose to go to a different school; but Carrie applied to the school and decided to follow her own dreams. Chef Bisel held a co-op job during schooling, at the Heritage Country Club while still working full time. She reports that the co-op experience it was excellent for learning techniques, seeing a wide type of cuisine, and helping with different occasions and sizes of events.

After receiving her degree, Chef Bisel returned to Shelby to be near her family. She has a small farm that she is developing to grow produce, eggs, and chickens for meat. She plans to eventually be able to participate as one of the farmers at the Shelby Farmers Market.

Chef Carrie reports that "she tries to follow organic practices and to grow the best food." Organic means that the farm has to be grown under exact standards, must be officially certified and continuously record these practices. She also reports that she tries to follow some of the gardening methods of gardener Paul Gautsich: building the soil, adding nutrients, and retaining water in the soil all naturally. Chef Carrie's philosophy: To live off the land and to the best of her ability to leave the land better than when she started.

Chef Carrie currently is a cook at an assisted living facility. She would like to do some catering events such as small dinner parties, graduations, or weddings.