

About our team of Chef's and Culinary Artists...

James Walt
Executive Chef Araxi's Restaurant Whistler
Lead Chef for Slow Food Dinner Event

'The European market culture has inspired me to cook even more locally and seasonally,' he says. 'There, if it's not local and in season, it's simply not served. Everything is sold at its prime so you're able to shop daily and be creative and spontaneous.' Now living in the heart of Pemberton's farming community, Chef makes regular farm visits where he personally selects the freshest local ingredients to feature on Araxi's menu.



Grant Cousar
Owner Whistler Cooks Catering
Cuisine Director Slow Food Dinner Event
During his 25 year career Grant trained as a chef primarily in French classical cuisine at Dubrulle Culinary School and has worked at many of BC's finest restaurants. Grant's culinary direction has always been towards locally harvested foods.



The Chamber is privileged to have James and Grant on board leading a group of talented culinary artists. Showcasing the best of local produce, the dinner will be one of the most sought after events of the summer. We'd tell you more about the menu but that would just spoil the surprise!

Remember tickets are limited to just 80 seats. Book now!

RSVP...limited tickets!

\$125/ person

Contact Pemberton Chamber at:
info@pembertonchamber.com or
Cheque payable to Pemberton
Chamber of Commerce
Mail Cheque to: PO Box 370
Pemberton, BC V0N 2L0

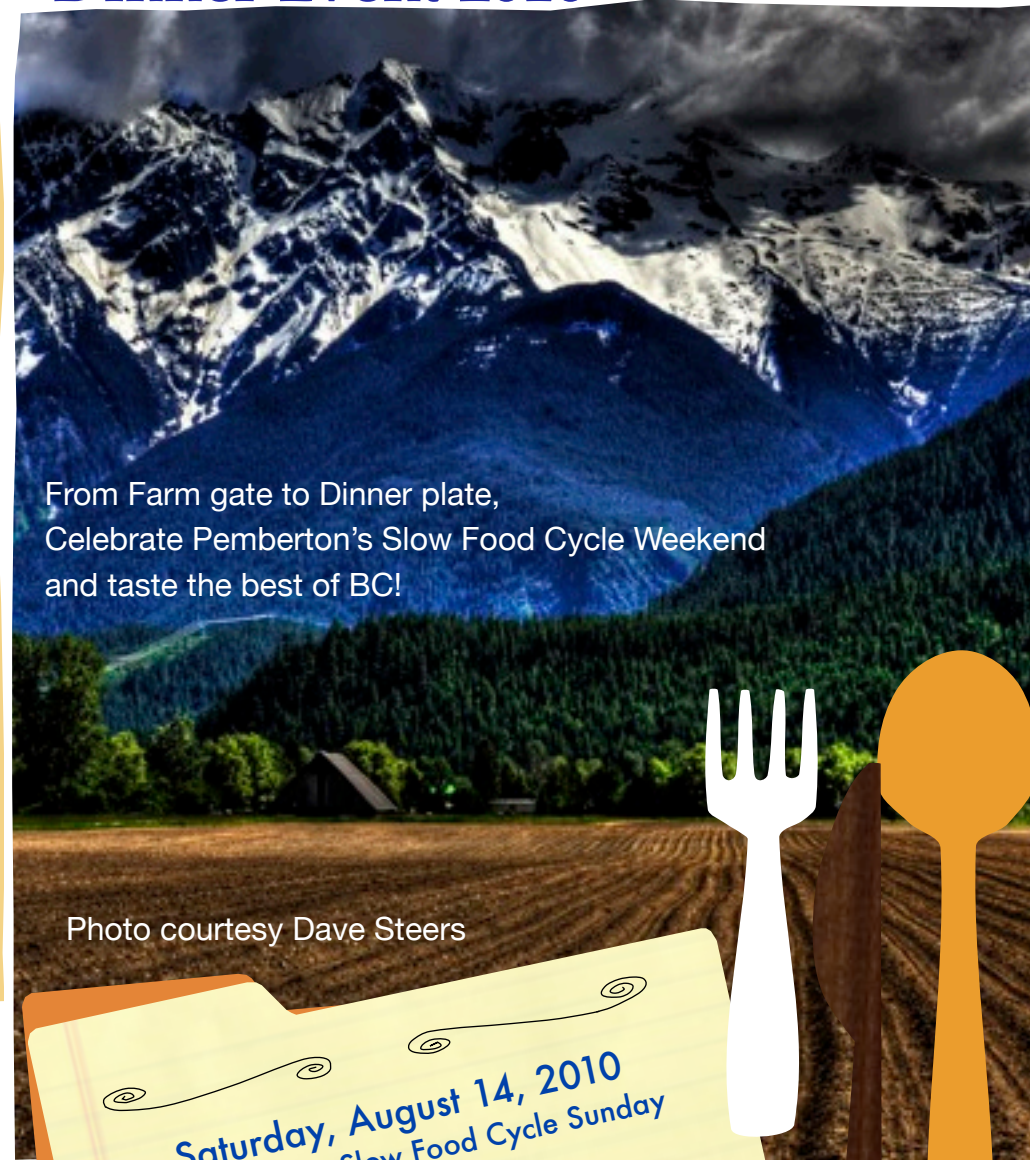
Location

Pemberton Valley Farms
Andrea & Marty Van Loon's
9302 Meadows Rd.

Time: 5pm Canapes & Bubbly
6pm Main Dinner

Slow Food Cycle...

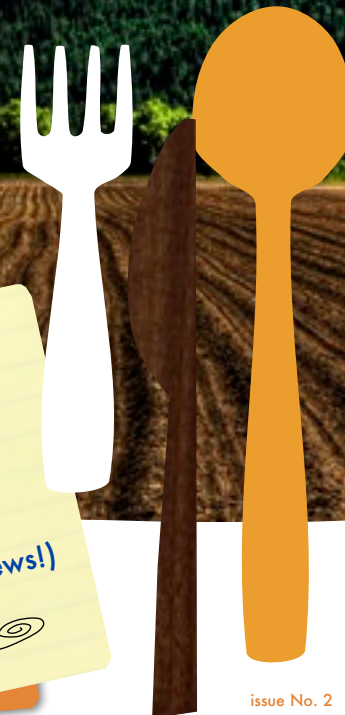
Dinner Event 2010



From Farm gate to Dinner plate,
Celebrate Pemberton's Slow Food Cycle Weekend
and taste the best of BC!

Photo courtesy Dave Steers

Saturday, August 14, 2010
Fundraiser for Slow Food Cycle Sunday
Pemberton Chapter
\$125 per person
(includes Dinner, Wine and Spectacular Views!)



Slow Food Cycle Weekend...

Yes, the big ride is Sunday and what better way to prepare the day before than savor the best of BC produce. Featuring Pemberton Meadows Natural Beef and produce from Shaw Creek Farms, Across the Creek Organics, North Arm Farms, Helmer's Organic Farm and McEwan's Farm...truly from farm to fork to feast!

Oh and of course we've included some of the best of BC wines to compliment the menu!

Why fund raise for Pemberton's Slow Food Cycle?

- Raise Awareness for Pemberton's Slow Food Movement
- Raise Awareness for Pemberton and Area Farms, Farming Practices and Culture
- Showcase Pemberton Food, Produce and Agri-Tourism opportunities



About Pemberton Valley Farm

A beautiful open air gazebo awaits dinner patrons complete with spectacular views and immaculate grounds.

How to get there: 25 km north on Pemberton Meadows Rd. Pass cut off to Hurley Forestry Rd and first entrance on your right!

Contact Phone #: 604 902-4550

EW



- You can just taste it! Now imagine sipping a fine wine while sharing a beautiful sunset till the stars come out...

W

...and for proof, a stunning sunset from the Upper Meadows!



Photo courtesy Dave Steers

Local Catering

Local Catering

W