



YOU ARE INVITED TO PARTICIPATE IN
THE CELEBRATION OF
NORTH CAROLINA'S
FARMING BOUNTY



WITH SPECIAL GUEST
VIVIAN HOWARD

FEATURING
THE CULINARY ARTS PROGRAM AT
CENTRAL CAROLINA COMMUNITY COLLEGE

THURSDAY, APRIL 19, 2018

JOIN HONORARY EVENT CO-HOSTS

STEVE AND SHARON TROXLER

NORTH CAROLINA AGRICULTURE COMMISSIONER

RICH AND SALLY LINTON

NORTH CAROLINA STATE UNIVERSITY COLLEGE OF
AGRICULTURE DEAN

LARRY AND LAURA WOOTEN

NORTH CAROLINA FARM BUREAU PRESIDENT

STUART AND TRICIA PHOENIX

REPRESENTING FAMILIES OF FORMER COMMISSIONERS
OF AGRICULTURE

AND NORTH CAROLINA'S RENOWNED CHEF

VIVIAN HOWARD

FOR A FUN EVENING FILLED WITH GOOD FOOD,

LOCAL BEVERAGES AND FOOD STATIONS

COURTESY OF THE CULINARY ARTS PROGRAM AT CENTRAL CAROLINA COMMUNITY COLLEGE

THURSDAY, APRIL 19, 2018

CONTEMPORARY ART MUSEUM

409 WEST MARTIN STREET, RALEIGH, NC

6:30 P.M. – 8:30 P.M.

The Polk House Foundation is partnering with the highly recognized culinary arts program at Central Carolina Community College lead by Chef Gregg Hamm. The event will offer an educational experience for the students and a broad, palate-pleasing taste of North Carolina foods for our friends and special guest, Vivian Howard. Each food station hosted by the culinary students will include North Carolina sourced agricultural products. Don't expect lard-laden fried chicken. This culinary experience will focus on simple techniques and ingredient substitutions, which makes food healthier. Come prepared to expand your palate!

L.L. POLK SPONSOR | \$15,000

- > 20 EVENT TICKETS
- > COMPANY LOGO/LISTING ON INVITATION
- > LOGO ON ALL EVENT SIGNAGE
- > VERBAL EVENT RECOGNITION
- > L.L. POLK SPONSOR RECOGNITION IN ALL PROMOTION EFFORTS
- > RECOGNITION ON ALL SOCIAL MEDIA POSTS
- > VIP PRE-EVENT RECEPTION WITH PHOTO OPPORTUNITY WITH VIVIAN

THE ANSONIAN SPONSOR | \$5,000

- > 10 EVENT TICKETS
- > COMPANY LOGO/LISTING ON INVITATION
- > LOGO ON ALL EVENT SIGNAGE
- > THE ANSONIAN SPONSOR RECOGNITION IN ALL PROMOTION EFFORTS
- > RECOGNITION ON ALL SOCIAL MEDIA POSTS

LAFAYETTE SPONSOR | \$2,500

- > 6 EVENT TICKETS
- > COMPANY LOGO/LISTING ON INVITATION
- > LOGO ON ALL EVENT SIGNAGE
- > LAFAYETTE SPONSOR RECOGNITION IN ALL PROMOTION EFFORTS
- > RECOGNITION ON ALL SOCIAL MEDIA POSTS

PROGRESSIVE FARMER – SPONSOR A TASTING STATION | \$5,000

GIFT CAN BE IN THE FORM OF IN-KIND PRODUCT DONATION COMBINED WITH MONETARY SUPPORT

- > 10 EVENT TICKETS
- > TASTING STATION SIGNAGE WITH YOUR COMPANY AND OR PRODUCT LOGO
- > LOGO ON ALL EVENT SIGNAGE
- > PROGRESSIVE FARMER RECOGNITION IN ALL PROMOTION EFFORTS
- > RECOGNITION ON ALL SOCIAL MEDIA POSTS



PROCEEDS FROM THE EVENING WILL BE USED TO SUPPORT RURAL NORTH CAROLINA INITIATIVES AND THE NON-PROFIT HISTORIC PRESERVATION AND EDUCATIONAL MISSION OF THE L.L. POLK HOUSE FOUNDATION, INC.

YOUR DONATION MAY BE TAX-DEDUCTIBLE.



As North Carolina's 1st Commissioner of Agriculture, founder of N.C. State University and founder of the Progressive Farmer Magazine, L.L. Polk was a founding father of our state's agricultural roots. The home currently functions as a museum and host for children's summer day camps. Our goal for the Celebration is to garner much needed funding for the Historic Polk House's projects beyond minimal maintenance and upkeep costs.



Born in Deep Run, NC to tobacco and hog farming parents, Vivian Howard learned early on to appreciate the ebb and flow of eating with the seasons. Still, it took 23 years and a start in the advertising business to convince her a career in food was feasible. After college, Vivian moved to New York for work, but found the city's food and restaurant scene far more intriguing. She began training under chefs including Scott Barton, Wylie Dufresne and Sam Mason. Vivian later joined the opening team at Jean Georges Vongerichten's Spice Market.

In 2006, Vivian and her now husband, Ben Knight decided to open Chef & the Farmer in Kinston, NC to serve local, seasonal, creative cuisine. Vivian and her restaurant have won numerous accolades, including her selection as a five-time James Beard Foundation Award semifinalist for Best Chef: Southeast. She also owns and operates The Boiler Room in Kinston.

In 2012, Vivian and her childhood neighbor turned filmmaker, Cynthia Hill, began producing a documentary film series about Eastern North Carolina's food traditions. The two women have produced five seasons of "A Chef's Life," a PBS series that celebrates family, work and food. The series won a Peabody Award and a Daytime Emmy. Vivian earned a coveted James Beard Award for Outstanding Personality/Host in 2016.

In October 2016, Vivian released her first cookbook – *Deep Run Roots: Stories and Recipes from My Corner of the South*. The cookbook was nominated for a James Beard Award for the American Cooking category and was named 'Cookbook of the Year' by the International Association of Culinary Professionals.