

CAPAY VALLEY VISION

Preserving a sense of place

TASTE OF CAPAY PRESS RELEASE

FOR IMMEDIATE RELEASE

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CAPAY, Calif. – Majestic hundred-year oaks. A sprawling organic farm. World-class dining. A good cause.

Cache Creek Casino Resort is proud to once again be a part of the Taste of Capay, a special meal featuring food grown on various farms and ranches in and around the beautiful Capay Valley. During the event, guests will enjoy local wine, live music and bid on auction items to raise money for the non-profit organization Capay Valley Vision. This year's event takes place on Sunday, Oct. 23, at Capay Organic farm, home of Farm Fresh to You, a 35-year-old family-owned business set on an expansive working farm, located off of Highway 16 between the town of Capay and Cache Creek Casino Resort in Brooks.

Capay Valley Vision, a community-based organization, established to help preserve and promote the Capay Valley, is the host of the eighth annual Taste of Capay benefit dinner and auction. Taste of Capay is catered by Cache Creek Casino Resort renowned chefs, who utilize the best local ingredients provided by farmer-members of Capay Valley Grown.

We invite you to experience an old world rustic Italian meal that is promised to please your palate and fill your soul as you support "Preserving a Sense of Place".

The event began as a small group of neighbors coming together to showcase the bounty of the local area and has now developed into a grand production with a guest list of over 350. This is the fifth year Cache Creek Casino Resort and the Yocha Dehe Wintun Nation will sponsor and cater the event utilizing the talents of Executive Chef Stefan Cheng and Chef de Cuisine David Murillo. Come early you won't want to miss this rare opportunity to join us on the *tractor trams* that will serve as a wine train with an exclusive tour of the oldest organic farm in the Capay Valley. Farm tours will be available to attendees just prior to the event beginning at noon.

"It is our honor to support such a wonderful event," said Randy Takemoto, general manager of Cache Creek Casino Resort. "The Taste of Capay is truly a showcase of all that our community has to offer."

And what better place to showcase it this year than Capay Organic Farm, a "second-generation, organic farm that got its start in the Coastal Range's Capay Valley. The farm was founded by Kathleen Barsotti and Martin Barnes in 1976, marking the early stages of the organic foods movement. Today, the farm delivers fresh, organic fruits and vegetables through our Farm Fresh To You home and office delivery service to customers in Northern and Southern California. The meal is served alfresco in a shady spot with a beautiful valley setting best described by Capay Organic's Thaddeus Barsotti, farmer, co-owner and Capay Valley Vision Board member "Beyond the asparagus field is Cache Creek and beyond the creek, the hills roll upward until they meet the sky."

"Buy local, buy Fresh" is one of the mottos of Capay Valley Vision. Organic farms and fresh produce thrive in the valley and are in high demand from restaurants all over Northern California, including Sacramento and San Francisco. This is a great opportunity to sample some of this high quality organic fare. The event will be held from 1 p.m. until 5 p.m. on Oct. 23rd. Tickets are available for \$55. For more information please visit www.capayvalleyvision.org or call (530) 787-3353.