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**MEDIA CONTACT:**

Mysty Stewart  
(707) 545 3280  
stewart@mackenzieagency.com

## **LUNDBERG® HOSTS “OUTSTANDING IN THE FIELD” ROVING RESTAURANT**

*June 23 Event Features Top Sacramento Chef at Outdoor “Farm to Table” Dinner*

RICHVALE, CA, JUNE 11, 2012—Lundberg Family Farms® hosts guest chef Michael Thiemann of Sacramento’s Ella Dining Room for “Outstanding in the Field,” an outdoor dining event featuring innovative cuisine made from farm-to-table ingredients.

Lundberg Family Farms is a producer of organic rice, including exotic varieties developed by the family-owned business. Chef Thiemann’s menu will include five courses, all prepared in the group’s outdoor kitchen, spotlighting the bounty of Lundberg Family Farms and other ingredients sourced from neighboring food producers.

“Organic rice is the centerpiece of the Outstanding in the Field dinner and our rice fields provide the scenic backdrop for the event,” noted Grant Lundberg, CEO of Lundberg Family Farms and a member of the third generation of the family. “Our exotic rice varieties are more than a staple ingredient; they are a signature ingredient on Chef Thiemann’s gourmet menu.”

A native son of Sacramento, Thiemann recently returned to the capitol after heading the kitchens of Tyler Florence’s acclaimed Wayfare Tavern in San Francisco and Hawks Tavern in Marin County. Thiemann began his cooking career at midtown Sacramento’s beloved Greta’s Café, cooked in New Zealand wine country, then traveled to Hawaii as executive chef at Merriman’s on the Big Island.

*More...*

Outstanding in the Field, now in its 13<sup>th</sup> season, was founded by Chef Jim Denevan in 1999 in his hometown of Santa Cruz. Since then, Outstanding in the Field has welcomed nearly 40,000 diners to its long communal tables in 43 states and nine countries.

Denevan and the Outstanding in the Field crew have created outdoor dining events at country farms and urban gardens, on mountain tops and sea caves, on islands and ranches. Wherever the location, the mission is the same: To reconnect diners to the land and the origins of their food and introduce them to the local farmers and food artisans whose good work brings nourishment to the table. Ingredients for the meal are almost all local, often sourced within inches of the table, prepared by a celebrated chef of the region. After a tour of the host site, everyone settles in: farmers, culinary artisans and diners serving each other at the communal table.

Outstanding in the Field events start with a glass of wine and welcome hors d'oeuvres, followed by a tour of the host farm and a family-style, four-course meal paired with wines (or sometimes beer). The \$180 ticket price for the June 23<sup>rd</sup> event includes the farm tour, multi-course meal with wines and all gratuities.

#### About Lundberg Family Farms

Since 1937, the Lundberg Family has been farming rice and producing rice products at their farms in the Sacramento Valley. Now led by its third generation, Lundberg Family Farms still uses organic and eco-positive farming practices to produce wholesome, healthful rice products while protecting and improving the environment for future generations. For more information, visit [www.lundberg.com](http://www.lundberg.com) or follow Lundberg on [Facebook](#) and Twitter (@lundbergfarms).

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