SAVOR… Prepares food for locally sourced recipes at the South Loop Farmers’ Market

McCormick Place Food Service Provider partners with the South Loop Farmers’ Market and Chicago Botanic Garden to encourage local sustainable food service practices in our community.

FOR IMMEDIATE RELEASE

CHICAGO – June 15, 2016 – The 2016 season of the South Loop Farmers’ Market will begin this Thursday evening (June 16) from 4 – 6 p.m. This year, the South Loop Farmers’ Market will feature a unique partnership with SAVOR… Chicago, the foodservice provider for McCormick Place, the largest exhibition and meeting facility in North America. SAVOR… chefs will be at the South Loop Farmers’ Market preparing visitors a different recipe each Thursday. The select recipe will feature produce that is available for purchase at the market by the Windy City Harvest program of the Chicago Botanic Garden. Visitors can learn the recipe, purchase their ingredients and prepare it at own home for their family & friends.

In partnership with the Windy City Harvest program of the Chicago Botanic Garden, McCormick Place has embraced the urban agriculture food movement with their own 20,000-square-foot rooftop farm on the West Building. The rooftop provides about 8,000 pounds of fresh produce each year to McCormick Places’ food service provider SAVOR… for catering and restaurant operations and promotes local sustainable agriculture and opportunities to train city residents for careers in urban agriculture. SAVOR… chefs will be using produce from the rooftop garden in their South Loop Farmers’ Market demonstrations,

At the first South Loop Farmers’ Market, the below fresh and local ingredients will be on sale by Windy City Harvest program of the Chicago Botanic Garden.

Garlic Scapes
Green Garlic Bulbs
Chard
Curly Kale
Scarlet Queen (Red) Turnip
Carrot (Orange)
Green Butterhead lettuce
Hakurei (white salad) turnip
Lacinato Kale
SAVOR... chefs will be preparing the below chilled carrot soup this Thursday to highlight the carrots available at the market and demonstrate another menu choice of a vegetable favorite.

**CHILLED CARROT SOUP**

11.5 oz 100% Carrot Juice  
(Like Bolthouse Farms)  
10 oz Carrots - peeled and chopped into 1” pieces  
(You can also use the Carrots with tops at grocery store)  
½ oz Unsalted Butter  
¼ cup Honey  
½ tsp. Curry Powder  
3 oz Heavy Cream  
Salt

Combine half of the carrot juice, carrots, honey, butter and curry powder in a saucepan. Bring to a boil and reduce to a simmer. Cook until the carrots are nice and soft and all of the liquid is all but evaporated.

Place the carrot mix in a blender and add the rest of the carrot juice and cream. Season with salt and cool off until thoroughly chilled.  
Serve with Crème Fraîche

This year marks the second annual South Loop Farmers’ Market, which is sponsored in part by the Metropolitan Pier and Exposition Authority, owners of McCormick Place. The market includes a selection of 25-40 vendors selling a variety of fresh fruit, vegetables, plants, flowers, baked goods, meats and some prepared food every Thursday from June 16th to October 2016. The Farmers’ Market is held at 1936 S. Michigan Avenue in the parking lot adjacent to the historic Second Presbyterian Church.

Explore a part of the city’s stunning architecture while supporting small family farms, artists, markers and food businesses! For information on upcoming markets, please visit  
www.southloopfarmersmarket.com. Facebook page:  
www.facebook.com/southloopfarmersmarket/
About MPEA: The Metropolitan Pier and Exposition Authority (MPEA) owns McCormick Place, the largest exhibition and meeting facility in North America, and the Hyatt Regency McCormick Place Hotel. The North, South and West Buildings as well as the Lakeside Center offer 2.6 million square feet of exhibition space. Located along Chicago’s lakefront, McCormick Place also offers 173 meeting rooms, the 4,249 seat Arie Crown Theater and one of the largest ballrooms in the world. The 10,000 seat Event center and 1205 room Marriott Marquis are scheduled to open in Fall of 2017 at McCormick Square.

SAVOR...
SAVOR is an industry leader in green standards and programs for public facilities. As the food and beverage provider to facilities with some of the most stringent environmental policies in the world, SAVOR has extensively researched sustainability and works closely with community and facility managers to introduce and maintain environmentally friendly operations focused on minimizing carbon footprint by purchasing locally produced, sustainably raised products, using environmentally friendly materials, and recycling or composting waste whenever possible. www.savorsmg.com.

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