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FOR IMMEDIATE RELEASE

Pop-Up Organic Cooking Showcase with Proof of the Pudding's Own Sous Chef Ron Jenkins
Saturday, April 5th at The Freedom Farmer's Market at The Carter Center



(Atlanta, Georgia) April 1, 2014 - Spring is finally here, and with the warmth and sunshine comes delicious fresh foods from the local farmers of Atlanta. In the spirit of celebrating this wonderful time of year, [Proof of the Pudding's](#) very own Chef Ron Jenkins will be hosting a live action pop-up tent at [Freedom Farmers Market at the Carter Center](#) this Saturday, April 5th from 9 a.m. to 1 p.m. Chef Jenkins' menu will not only be a mouthwatering display of culinary's finest, it will also incorporate products from the very

booths at the market, showing that food can be both natural and delicious.

"The best way I think I can benefit my community as a chef and advocate is to educate on the correlation of healthy food production and a healthy planet." Chef Jenkins' passion for organic food stems from his love for nature and drive to protect our fragile planet by using the least amount of harmful products possible. As if reducing his own carbon footprint wasn't enough, Chef Jenkins teaches farm to table cooking with local food sourcing at the [Food Literacy Institute](#), while also functioning as Sous Chef for Proof of the Pudding.

Chef Jenkins will showcase both breakfast and lunch features.

Breakfast from 9 a.m. - 10:30 a.m.:

- Riverview Farm Fresh Egg Vegetable Omelet with Peppers, Onions, Asparagus, Tomato and Sparta Imperial Mushrooms

Lunch from 11 a.m. – 1 p.m.:

- Grilled Grass Fed Ground Beef Burger, Fried Egg, Sautéed Mushrooms Served with Woodland Farms Organic Garden Salad
- Grass Root Farms Slow Roasted BBQ Chicken Sliders Served with Woodland Farms Organic Garden Salad

Freedom Farmers Market brings good food to their neighbors every Saturday, 9 a.m. to 1 p.m., March 1st through December 20th. Every vendor represented at the Market shares a common dedication to sustainable farming practices, and brings a wide range of local products to the table from fresh produce to prepared meals.

Chef Jenkins is looking forward to supporting local farmers at the Carter Center Library this Saturday, April 5th from 9 a.m. to 1 p.m. for an exciting pop-up tent showcase of organic farm to table cooking. The Market is located at 453 Freedom Pkwy NE, Atlanta, Georgia 30307.

ABOUT PROOF OF THE PUDDING

Proof of the Pudding was founded in 1979. Over the past 35 years, Proof of the Pudding has maintained its distinctive and personal style, setting it apart from other caterers and food service management companies. Today Proof of the Pudding is 'Atlanta's Premier Go To Company' for delicious food, operating more than five state of the art kitchens in the Atlanta market alone. Proof of the Pudding has been a shining star on the Atlanta food service and catering scene. Innovative Culinary Creations, coupled with a personalized style of presentation and service, has won them the consistent rating as Atlanta's best caterer and foodservice management company by clients and media alike.

ABOUT FREEDOMS FARMERS' MARKET

Started by an assembly of Georgia native farmers, Freedom Farmers' Market was crafted to bring fresh, succulent tasting food to the local communities of Atlanta. All of the vendors at Freedom Farmers' Market, including Ron Jenkins tent, establish a high bar for sustainable production practices as they represent the elite businesses in local food production. The name "Freedom Farmers' Market" was created from the setting of the market (Freedom Park) and the local famers that manage it. Freedom Farmers' Market offers an array of astounding goods including garden-fresh produce, fluffy baked goods, luscious cheese and dairy, farm fresh eggs and much more.

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