

## Bon Vivant Catering

### The Refectory at Duke Divinity & Duke Law

#### Get to Know Our Farmers!

Local farmers are the people who make The Refectory's mission possible. We'd like to introduce you to the people who care as much about your food as we do.

**Fickle Creek Farm** is a 61-acre farm owned by Ben and Noah and located in the Piedmont of North Carolina. They focus on minimally impacting the environment, sustainability and humane treatment of all of their animals. The eggs from Fickle Creek come from free-range hens that are never given hormones, antibiotics, or animal by-products. More information is available at <http://home.mebtel.net/~ficklecreek/index.htm>.

**Maple View Farm** is a family dairy farm located in Orange County, North Carolina. Their goal is to produce the highest quality milk from their Holsteins without using any synthetic hormones. They have produced grade A milk since 1922. Learn more about Maple View Farm at <http://www.mapleviewfarm.com/>.

**Nooherooka Natural** provides The Refectory with all natural beef products. They do not use hormones or antibiotics, their beef is thoroughly tested for Mad Cow Disease and E.Coli, and all the animals are grass and grain fed to achieve maximum tenderness and flavor. Nooherooka Natural is made up of a group of local producers who have the same mission of providing natural beef. Visit <http://www.nooherooka.com/> for more information.

**Rainbow Meadow Farms** is a North Carolina Century Farm that has been in their family since 1746. They believe in sustainable agriculture and do not use herbicides, pesticides, or chemical fertilizers on their pastures. They supply The Refectory with fresh, free-range chicken. Learn more about the Garner family at <http://www.rmfpasturepuremeats.com/>.

**Herban Meadows** is a certified organic nursery located in Holly Springs, North Carolina. They supply The Refectory with fresh herbs outside of the normal growing season. They also provide us with specialty herbs. <http://www.herbanmeadows.com/>.

**Timberwood Organics** is a family owned organic farm located fifteen miles outside of Carrboro. They are one of the suppliers of organic produce to The Refectory. They take great pride in growing natural, pesticide-free products, while creating a sustainable environment. <http://www.timberwoodorganics.com/>.

**Faucette Farm** is located in East Brown Summit, North Carolina. It has recently opened a certified organic vegetable section and provides cucumbers to the café. They have a website coming soon at <http://faucettefarms.com/>.

**Black River Organic Farm** is a certified organic farm owned and operated for generations by the Hartmann family. It is located in Ivanhoe, North Carolina. One of their specialties is globe eggplant, which we purchase and use in some of our dishes. Their website is <http://www.blackriverorganicfarm.com/>.