



## FOR IMMEDIATE RELEASE

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### **Food Bank of Delaware and T.S. Smith & Sons to hold Dinner in the Orchard**

**Bridgeville, Del.** (August 10, 2012) – The Food Bank of Delaware and T.S. Smith & Sons will celebrate the harvest season with their first-ever Dinner in the Orchard event on Thursday, September 13 from 5:30 p.m. to 7:30 p.m. at T.S. Smith & Sons' farm in Bridgeville.

The evening will feature fresh foods straight from the farm, beer, wine and entertainment from the Swing Notables. Food for the evening will be prepared by students from The Culinary School at the Food Bank of Delaware. The event will take place in a brand-new pavilion located in one of the farm's many fruit orchards. Proceeds benefit the Food Bank of Delaware's Milford branch expansion project.

The \$2.6 million project calls for the creation of a volunteer room to house volunteer activities and increase programming capacity and a brand-new, industrial-sized kitchen for The Culinary School at the Food Bank of Delaware.

"Recognizing that our area has a growing array of restaurants and hotels, many who go the extra mile to source from our farm, The Culinary School in southern Delaware will help supply these businesses with highly-trained employees that keep their business running effectively," said Charlie Smith, fourth generation farmer and partner, T.S. Smith & Sons. "We understand the challenges of finding and keeping qualified employees in a seasonal business framework. We believe that this event speaks to the very heart of both the local food movement and the growing number of consumers who are looking to support local business efforts. Everyone wins."

"We're thrilled to partner with T.S. Smith & Sons on this new event," said Food Bank of Delaware President and CEO Patricia Beebe. "We're very excited to show off the skills of our talented group of students from The Culinary School. Thanks to our Milford Branch expansion project, we will soon have two industrial-sized kitchens to train adults throughout the state in the culinary arts."

Tickets for the event are \$50/person. The price includes dinner, wine, beer and entertainment. To purchase tickets, please contact Kim Kostas at (302) 444-8074 or [kkostas@fd.org](mailto:kkostas@fd.org). Online registration and directions to the event are available at [www.fbd.org/orcharddinner](http://www.fbd.org/orcharddinner).

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"Working the Food Bank of Delaware helps us do our part to end hunger right here in our area," "Our commitment to sourcing locally should not end with our farm market, partner farmers markets, school cafeterias and the restaurants that make a point of using our produce. Everyone needs access to fresh, local produce. The food bank does that and makes so much more possible for the residents of Southern Delaware. We are excited to be part of this outstanding event."

Event sponsorships are still available. To learn more about event sponsorship, contact Kostas. The following organizations have signed up to sponsor: Silver: BASF Corp.; Bronze: Betts and Biddle Eyecare; Seaford Federal Credit Union; Trinity Foundation.

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*The Food Bank of Delaware distributes millions of pounds of food and grocery products each year through its network of 508 hunger-relief program partners throughout the state and also provides thousands of meals a month for children through the After-School Nutrition Program, the Summer Food Service Program and the Backpack Program. The Food Bank's hunger-relief programs directly provide for 241,600 Delawareans at risk of going without meals each year. For more information about the Food Bank of Delaware, visit [www.fbd.org](http://www.fbd.org) or call (302) 292-1305.*