



## FOR IMMEDIATE RELEASE

**The ‘Town House Table’ Continues November 13<sup>th</sup> and Celebrates Autumn in Appalachia**  
*Virginia grass-fed farmer, Richard Moyer, will speak on local farming and supply his Heritage, free-range Turkey for the accompanying dinner*

**ATLANTA (October 27, 2008)** --- Town House continues its dinner series, ‘Town House Table,’ offering community members a forum to fund and support local farming and produce. On November 13<sup>th</sup>, Town House Chefs Karen Urie and John B. Shields will prepare a beautifully-crafted dinner focusing on locally-sourced Heritage Turkey from Virginia grass-fed and local farming advocate Richard Moyer. The ‘Town House Table’ supports the Appalachian Sustainable Development (ASD), a not-for-profit organization furthering the “building of a strong local food system based on organic and sustainable farming.” The reception begins at 6:30 p.m. with guest speaker Richard Moyer and is followed by a three-course dinner. A generous percentage of the proceeds will go to support ASD local incentives.

**Who:** Town House Restaurant & Appalachian Sustainable Development  
**What:** “Town House Table” Celebrating Autumn in Appalachia  
**Where:** 132 East Main Street, Chilhowie, VA, 24319  
**When:** November 13<sup>th</sup> at 6:30 p.m. presentation and 7:00 p.m. dinner  
**Cost:** \$55 per person plus tax and gratuity (Wine pairings for an additional \$20)  
**How:** To make Reservations call Town House at 276-646-8787

### **About Town House- Chilhowie, VA**

Executive Chefs Karen Urie and John B. Shields have extensive education and hands-on training with some of the finest chefs in the industry. After working in numerous upscale restaurants, namely Charlie Trotter’s and Alinea in Chicago, Urie and Shields moved to Chilhowie, VA to begin a new culinary experience. They joined the Town House team in January 2008 and bring an extraordinarily artistic and modern approach to fine dining. Their preparations are full of rich flavors and are made from the finest local as well as worldwide ingredients. Additionally, Certified Court of Masters Sommelier, Charlie Berg, pairs old and new style wines that range from boutique, rare selections to more traditional options. Town House is open Tuesday through Saturday 5:00-9:00p.m. The restaurant is also available for private lunch parties. Town House opened in 2002 and is located at 132 E. Main Street, Chilhowie, VA 24319. Phone 276-646-8787. [www.townhouseva.com](http://www.townhouseva.com).

### **About Appalachian Sustainable Development**

Appalachian Sustainable Development (ASD) is a not-for-profit organization raising awareness and funds to support “healthy, diverse and ecologically sound economic opportunities” in the Appalachia region of Northern Tennessee and Southwest Virginia. ASD Director, Anthony Flaccavento, advocates conserving natural resources primarily through forest conservation and organic and sustainable farming. ASD offers free educational resources for farmers and growers in an effort to broaden the availability of organic, locally-grown foods for consumers. ASD is located at 366 West Main Street, Suite 400, Abingdon, VA. 24210. Log onto <http://www.asdevelop.org/index.htm> or call (276) 623-1121 for further information.

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