

Around Dakota Ag

ND Farmers Union opens second restaurant in D.C.

Key Points

- North Dakota Farmers Union opens a second restaurant in Washington, D.C.
- The new upscale, casual restaurant is called Founding Fathers.
- New restaurant is located three blocks from the White House.

By LON TONNESON

NORTH Dakota Farmers Union opened a second restaurant in Washington, D.C., in September.

Founding Farmers — an upscale casual dining establishment — is located three blocks from the White House.

Two years ago, NDFU opened Agraria, a fine-dining restaurant in Georgetown.

“Our focus this time is on green dining and more sustainably raised food,” says Robert Carlson, NDFU president.

The 250-seat restaurant will operate as a Certified Green Restaurant, meaning strict standards will be adhered to for reducing waste, recycling and implementing eco-friendly measures such as printing menus on recycled paper.

Founding Farmers is the first restaurant in the District of Columbia to meet LEED (Leadership in Energy and Environmental Design) Gold design cri-



GREEN EATING: The Founding Farmers restaurant is eco-friendly inside and out.

teria standards, Carlson says.

The designation means the architecture and interior design of the restaurant have been constructed with a minimal carbon footprint on the environment.

The restaurant was named in cele-

bration of family farmers and America's founding fathers, many of whom owned and farmed land in the surrounding D.C. area, Carlson says.

The menu includes breakfast, lunch and dinner, and features homemade “scratch” cooking with a blend of old and new recipes — everything from classic American dishes such as potpies, steaks and hearty “farm” sandwiches to big salads, breads, pastries and pies, Carlson says. Prices range from \$15 to \$30 for dinner entrees.

“We are very excited to launch this eco-friendly dining concept,” Carlson says, “and to continue to connect consumers to the families who grow their food.”

Farmer investors

Approximately 250 farmer investors, NDFU, National Farmers Union and other state Farmers Union chapters own the restaurants.

To learn more, contact NDFU at 701-252-2341 or see www.ndfu.org.

RUBES



Dakota Digest

Metz takes seat on soybean board

Bob Metz, West Brown Valley, S.D., has been named to the United Soybean Board. Lauren Christensen, Dell Rapids, S.D., and Lewis Bainbridge, Ethan, S.D., also serve on the board that directs soybean checkoff expenditures.



Conde youth named SD Beef Ambassador

Jessica Osterman, Conde, S.D., was recently selected 2008 South Dakota Beef Ambassador. She is freshman majoring in Animal Science at South Dakota State University and is the daughter of Todd and Sandy Osterman.

Beck receives service award

Dwayne Beck recently received the American Agricultural Editors' Association's annual Distinguished Service Award, sponsored by Archer Daniels Midland Co. Beck, a SDSU professor, is manager of the Dakota Lakes Research Farm near Pierre, S.D.



Lemme steps down

Gary Lemme is stepping down as dean of the SDSU College of Agriculture and Biological Sciences at the end of the fall semester. The acting dean will lead the college for the second half of the academic year. A national search will be conducted for a new dean with the goal of filling the position by July 1, 2009.

Sen. Thune honored

Sen. John Thune, R-S.D., recently received a Gold Triangle Award from the National Farmers Union and a Friends of the Farm Bureau Award from the American Farm Bureau for his work on the farm bill and other ag measures.

Balcom heads ND local foods

Sue Bartholomew Balcom is the new local foods marketing specialist in the North Dakota Department of Agriculture. Balcom will organize and conduct regional meetings and a statewide summit with community leaders on a local foods initiative.

Barth, Flaskerud honored

Elwood “Woody” Barth, chairman of the North Dakota Credit Review Board, and George Flaskerud, North Dakota State University Extension marketing specialist, have been presented with the Distinguished Service Awards by the North Dakota Association of Ag Educators.

Johnson wins research award

W. Carter Johnson has won SDSU's Griffith Faculty Research Award, which is presented annually to one faculty member who has made distinguished contributions to research.

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