



*Darlington Ridge Farms*

Darlington, Wis.

August 4, 2018



## Chef Tyler Sailsbery

Tonight's chef is a farm boy who knows where food comes from. Tyler is a small business owner and cherishes the importance of supporting local business and agriculture. Most importantly, he loves food and recognizes how it helps people connect, relax and build relationships.



Tyler is the owner and head chef of The Black Sheep restaurant in Whitewater. The Black Sheep is different and the menu is different. Sailsbery and his team work with local farmers to supply meat, cheese and produce, when possible, to incorporate into his menu. Tyler travels to each farm they partner with to learn how the animals are cared for and how the land is sustained.

Tyler is passionate about food and purchases just enough to keep products fresh.

In February 2015, Tyler also began working as the executive chef and general manager for Fin & Hooves, located inside the Whitewater Country Club. The atmosphere at Fin and Hooves is casual and fun, with a menu focused on local beef and fresh seafood.





# Darlington Ridge Farms, LLC.

Darlington Ridge Farms, LLC, located at 24425 St. Peters Rd, Darlington, Wis., is a labor of love for managing partners Jim and Katie DiGangi.

Hailing from New York state, Jim is a third-generation farmer who grew up on his family's 40-cow dairy farm.

After earning his bachelor's degree and gathering farm management experience in Idaho and California, he headed to the Midwest and Darlington Ridge Farms, LLC was established in 2008.



Katie is a sixth-generation farmer who grew up on her family's dairy farm in Southwest Wisconsin. She works off the farm helping local dairy producers and veterinarians to produce a safe and nutritious food supply and has a

passion for cow comfort and health with Zoetis. While raising their daughter Mila to love the farm, the DiGangi's work alongside their employees to keep the 2,600 Holstein dairy cows and the land well cared for. The milk from their farm is shipped through DFA (Dairy Farmers of America), and is crafted into various delectable dairy products at local milk and cheese plants.





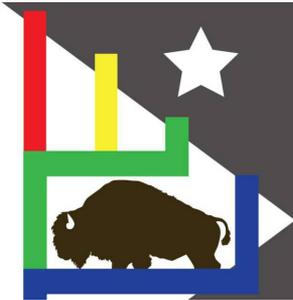
## *Tonight's ingredients were produced by:*



### **Pork: DC Kamps Farm**

Nestled in the rolling hills of southwestern Wisconsin, Don and Christine Kamps are fourth generation farmers, raising over 60,000 hogs on their farm annually with the help of their children. Working with contract growers, new and retiring farmers, the Kamps family enjoys working collaboratively with other farmers and is passionate about

caring for the land and raising quality pork for others to enjoy.



### **Bison: Four Creeks Bison**

Four Creeks Bison Co. is a father-son operation in northwest Illinois, who are third and fourth generation farmers. Raising bison for more than fifteen years, their decision to farm bison was inspired by their desire to try something different. They are passionate about producing as well as eating exceptional food.



### **Coffee: Badger Brothers Coffee**

At Badger Bros Coffee, each cup is dotted upon, start to finish. Using coffee beans that have been ethically sourced from around the globe, their roast masters fire up the custom built single-pass fluid bed roaster to create a clean, complex cup. Served up in an airy, welcoming space, visitors can relax and enjoy a cup of joe.





## *Tonight's ingredients were produced by:*

### **Vegetables: Blue Barrel Produce**

Blue Barrel Produce is a Certified Organic operation at the Sinsinawa Mound Collaborative Farm in Sinsinawa, Wis. Founders Kennedy and Kristen Conley started Blue Barrel produce two years ago in their quest to bring their family back to their own farm. Currently, their products are featured in restaurants and grocery stores in the Dubuque, Iowa area.



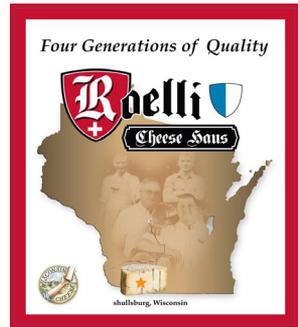
### **Eggs: New Century Farm**

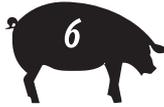
Based near Shullsburg, Wis., Dean Dickel's farm fresh eggs are certified organic. They are marketed by the Farmers Hen House and can be found at the Willy Street Co-op and Outpost Natural Foods Co-op.



### **Cheese: Roelli Cheese Company**

Roelli Cheese Haus has a family tradition of making hand-crafted specialty cheese for nearly 100 years. Adolph Roelli came to Wisconsin from Switzerland in the 1920s. From that time, four generations of the Roelli family have been in the cheese business, building on Adolph's commitment to quality, service, and customer satisfaction.





*Special thanks  
to our volunteers, organizing committee and sponsors for making  
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Mariah Martin, Media Associate at Osborn Barr + Paramore

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## Our Mission

We're dedicated to helping consumers discover Wisconsin agriculture through a unique on-farm culinary experience. Guests are invited to taste Wisconsin's agricultural diversity while meeting and learning more about the farmers behind the ingredients that are combined by a local chef into an exquisite five-course dinner. Those contributing to the meal are experts in their fields working to bring local flavors in the ingredients at the table.

Funds raised at the event are given to a charity of the host farm's choice. Darlington Ridge Farms has chosen to donate to the Family Promise of Grant County and the Belmont Remarkable Angels. These funds will support their organization's mission and purpose in serving the community.



For more information about future events, visit our Facebook page at [Facebook.com/WisconsinFarmtoTable](https://www.facebook.com/WisconsinFarmtoTable) or visit [wifarmtotable.com](http://wifarmtotable.com).

Find answers to all of your food questions by contacting your local farmers or visit [www.findourcommonground.com](http://www.findourcommonground.com).

