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**The Henry Ford’s Culinary Team Cooks Up Four Wins  
in Michigan Meetings + Events’ Taste of Michigan Competition**  
*Elegant Dish Featuring Locally-Sourced Ingredients Recognized for Best Taste,  
Best Food Presentation, Best Booth and “Best of All” Grand Prize*

**(Dearborn, MI – October 15, 2009)** – The Henry Ford’s award-winning culinary team swept all three categories in Michigan Meetings + Events’ Taste of Michigan competition on September 30, where their locally-inspired original creation took top honors for Best Taste, Best Food Presentation and Best Booth. In addition, The Henry Ford won the event’s “Best of All” grand prize, which will garner national exposure for the organization’s catering and event offerings.

The winning dish – a butternut squash basil arancini, with cider-poached heirloom chicken and dried Michigan cherry port wine jam – incorporated several elements true to The Henry Ford’s commitment to using locally-sourced ingredients. In season, nearly 60 percent of the food The Henry Ford purchases is locally grown or produced.

“The food just stole the show, and I think our daily commitment to Michigan agriculture really shined through,” said Susan Schmidt, director of food service and catering for The Henry Ford. “We are dedicated to reinvesting in our community by supporting local and sustainable agriculture in our food offerings, whether it’s through our on-site restaurants, our quarterly Local Roots evening dinners at Eagle Tavern or a private event for thousands in Henry Ford Museum. This is such a huge part of our DNA.”

Participating culinary teams were required to create an original recipe using one or more ingredients made and sold in the State of Michigan, and event attendees voted by ballot for their favorite in each of the three categories. As part of the award’s honors, The Henry Ford will be featured in a special “Michigan Catering” section of national industry publication *Catersource Magazine* and its newsletter, as well as in an upcoming issue of *Michigan Meetings + Events Magazine*.

“We are beyond thrilled to be recognized for something that is so important to our organization – offering delicious, beautifully presented local food for top-notch events,” said Amy Cox, director of events sales for The Henry Ford. “Independent research has indicated that food taste and quality is the number one factor for event planners, but they can also love that they are supporting the local economy, Michigan farmers and a national treasure by hosting their event at The Henry Ford.”

**About The Henry Ford**

The Henry Ford, located in Dearborn, Michigan was founded in 1929 by automotive pioneer Henry Ford. This history destination includes Henry Ford Museum, Greenfield Village, The

Henry Ford IMAX Theatre, The Benson Ford Research Center and The Ford Rouge Factory Tour. The Henry Ford, America's Greatest History Attraction, is the history destination that brings the American experience to life. For more information please visit our website [www.thehenryford.org](http://www.thehenryford.org).

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