

**2018 Eminence Awards**  
**Keynote Speaking Panel**  
**“Farm To Table”**

This year’s **15<sup>th</sup> Annual Eminence Awards Luncheon** is recognizing individuals and companies who represent and exemplify volunteerism and dedication to the success of the Greater Nashua Chamber of Commerce, for the betterment of our business community and the community at large over the last calendar year.

At this year’s event we will be highlighting and discussing the successes and entrepreneurship of our local farm to table industry leaders and advocates. Each speaker in today’s panel has greatly contributed to the “Farm to Fork” philosophy and movement in our community and within the entire state of New Hampshire. Each organization represented today is passionate about sourcing local fresh foods to support local farmers, catering to guests across the state with local, organic and sustainably farmed foods and ingredients, and providing the community with resources, education, and the ability to literally “grow” together.

As awareness continues to catch wind across the nation, New Hampshire, has been trail blazing the movement for decades thanks to individuals highlighted at this year’s 15<sup>th</sup> Annual Eminence Awards.

**Justin Monroe - Grow Nashua**



*Justin Munroe is the Executive Director of Grow Nashua, a program of the United Way of Greater Nashua. He is well connected in the food access community and is the founder of Nashua Food Council. He successfully developed the city’s first Learning Garden on an unused plot at St. Joseph’s Hospital. The 45 garden plots filled in 14 days serving low income families from 12 different countries inclusive of our diverse immigrant and refugee population. Grow Nashua acted as a resource and a partner lining up all the pieces for 80 community members (adults and children) to grow 2,500 lbs of their own vegetables to take home. Providing economic and nutritional value, as well as a space to build friendships and combat isolation that so many refugees struggle with. GN completes the food circle by partnering with Share Our Strength’s Cooking Matters six week cooking course they run quarterly now on how to eat nutritiously on a budget. Justin also is the city coordinator for NH Farm to School teaching gardening skills and professional development to the school community. His connections in the food access and volunteer community make him a central leader for coordinating with city schools, churches, hospitals, businesses, and civic organizations and a strong leader for this community food project. [www.grownashua.org](http://www.grownashua.org)*

### Keith Sarasin - The Farmer's Dinner



*Chef Keith Sarasin's love for food was developed at a young age when he would cook for his mother using old cook books that were given to him by his grandmother. He began his culinary career at the age of 15 working at a local sub shop washing dishes and making subs. As the years went on he worked with a variety of restaurants working his way up from Sous Chef to Executive Chef. Keith worked as a private chef before founding The Farmers Dinner; a farm to table event planning company. The Farmers Dinner concept came about from Keith's time working with local farms in the New England area. He wanted a way to support local farms while sharing the stories he learned from his time with various farmers. In 2012 he launched the first "Farmers Dinner" in Nashua, New Hampshire. It quickly sold out and subsequent events followed. Since 2012, The Farmers Dinner has hosted over 59 farm to*

*table events across New England and fed more than 7,000 customers raising over \$74,000 for local farms. [www.thefarmersdinner.com](http://www.thefarmersdinner.com)*

### Amy Labelle - LaBelle Winery



**Amy LaBelle** is the founder of and winemaker at LaBelle Winery. Formerly a corporate attorney practicing in Massachusetts and New Hampshire, her lifelong interest in wine led her to open LaBelle Winery to pursue her passion for winemaking. With LaBelle Winery developing into a destination winery, Amy has slowly seen her dream realized: to focus full-time on making world-class wine in New Hampshire.

LaBelle Winery is an award-winning Amherst, New Hampshire winery that specializes in transforming New England fruit into fresh, crisp, fine wine that closely reflects its original fruit. LaBelle's innovative wines include traditional red and white grape wines and palate-pleasing blends of fruits like apple, cranberry, raspberry, blueberry, peach and apricot.

LaBelle currently offers over 30 varieties of wine.

In addition, LaBelle Winery is the launch pad for The Winemaker's Kitchen, a wine-focused culinary line featuring jams, spice blends, flavored salts, brine and other spice blends, and three savory culinary wines.

LaBelle Winery has celebrated its 5th anniversary in its 20,000 square foot state-of-the-art winery and event center open seven days a week, where wine lovers can taste wine in the grand Tasting Room or

*relax with cocktails or wine in The Bistro at LaBelle Winery, whether in the Tasting Room or outside on the terrace, warmed by the firebowl and overlooking The Vineyards at LaBelle Winery. LaBelle also presents at numerous In-Store Tastings in partnership with our retail partners and charitable events. LaBelle Wine can be purchased at NH Liquor & Wine Outlets, Shaw's, Market Basket, Hannaford, Costco, and a large number of New Hampshire and Massachusetts specialty stores, cafes and markets. A full listing of stores is on the LaBelle Winery website.*

*LaBelle Winery hosts wedding receptions, social & corporate events and winery-presented special events.*

*Amy LaBelle is also the founder of Empowering Angels, a charitable organization that empowers girls and young women to embrace the possibility of entrepreneurship as an option toward achieving their goals by providing education in basic business skills and strategies and through providing women role models by which these young entrepreneurs can model their behavior.*

[www.labellewinerynh.com](http://www.labellewinerynh.com)

The 15<sup>th</sup> Annual Eminence Awards Luncheon

March 29<sup>th</sup> 2018

12:00pm – 2:00pm

Register: <http://nashuachamber.chambermaster.com/events/details/2018-eminence-awards-3852>