



FOR IMMEDIATE RELEASE

October 14, 2010

**Oregon Culinary Institute Hosts
"Wine & Swine" and "Suds & Swine" Dinners**

*Five-course fundraisers feature side-by-side comparison of farm-
and pen-raised pork*

Portland, Ore. – True to [Oregon Culinary Institute](#)'s (OCI) "hands-on" teaching philosophy, the school's current generation of students is learning about food from the source through what has affectionately been dubbed "the pig project." On Tuesday, November 9 and Wednesday, November 10, the project will culminate with five-course dinner fundraisers for [Chef's Collaborative](#) and the [Ecotrust "Farm to School"](#) program, respectively. Both events will be at 7 p.m. at OCI, located at 1701 SW Jefferson. Tickets are \$75 per dinner – call 503-961-6205 or sign up online at www.oregonculinaryinstitute.com and scroll to weekend classes.

In May, OCI purchased three Red Wattle hogs from [Heritage Farms Northwest](#) in Dallas, Ore. Two of the pigs are being pen raised at [Sweetbriar Farms](#) in Eugene, Ore., and the other is being pasture raised at Heritage Farms Northwest. All OCI culinary students were invited to participate in the project.

"Students who are participating in this school project are doing so on a voluntary basis, but we are making it worth their while," said OCI Executive Chef and Director of Education Brian Wilke. "From an educational perspective, we are covering issues of sustainability, farms and food production, food ethics, and of course, flavor."

OCI Chef Instructor Josh Blythe and a crew of students will prepare four courses for each dinner, with each dish featuring side-by-side comparisons of the pasture and pen raised pork. OCI Baking and Pastry Chef Instructor Salvatore Hall and his students will prepare the dessert course.

Each menu item will be specifically tailored to the beverages being served that night. The "Suds & Swine" fundraiser for Chef's Collaborative on November 9 is in collaboration with [Upright Brewing](#), and the November 10 "Swine & Wine" for Ecotrust's "Farm to School" program is in collaboration with [Chehalem Winery](#).

[Wealth Underground Farm](#), an organic CSA farm located on Newberry Rd. off Skyline Blvd. in Portland, is providing accompanying produce for both events.

"We are excited to give industry professionals and food enthusiasts the opportunity to taste various pork dishes, side-by-side, from pigs that are genetically almost identical, but raised and fed very differently," said Wilke.

“We believe our students approach food with much more respect when they understand what is involved in its production,” added Dan Brophy, OCI lead instructor. “Not only does it make sense to use fresher ingredients for better flavor, but it’s also important to preserve our agricultural heritage by supporting local farms.”

“The sustainable lesson of this OCI project reflects the sustainable practices we use in our vineyard,” said John House, national sales manager, Chehalem Winery. “We strive to create wines that impart maximum enjoyment at the table alongside food that is equally as exciting, and the food at this cutting-edge event will be exciting indeed. Pinot and pork, whether Gris or Noir, will always present unexpected, palate-pleasing surprises.”

“We believe our beers are best enjoyed with great food so we are certain that ‘Suds & Swine’ will present unique and well-thought out pairings,” said Alex Ganum, owner and head brewer of Upright Brewing. “And given the fact that OCI shares our focus on local sourcing, we see this collaboration as a perfect night to showcase our craft beer in the best possible way – with world-class food.”

All events surrounding this project, leading up to and including the final dinners, are being filmed and edited into a final video production by [Actual Industries](#).

For more information regarding “Suds & Swine” and “Swine & Wine” go to <http://oregonculinaryinstitute.com/news-and-media/>. To view the pig project in depth, visit <http://oregonculinaryinstitute.blogspot.com/2010/09/pig-project.html>.

About Oregon Culinary Institute

Established in 2006 as a division of Pioneer Pacific College, Oregon Culinary Institute offers a complete, practical and affordable culinary arts education where students can earn Associate of Applied Science degrees in Culinary Management, Baking and Pastry Management, and Restaurant Management. The school also offers diplomas in Culinary Arts, Baking and Pastry Arts, and Restaurant Management. Students may also earn a Sommelier Diploma at Oregon Culinary Institute in cooperation with the International Sommelier Guild. OCI’s student-run fine-dining restaurant serves lunch and dinner, most Mondays through Fridays. Reservations are recommended. For more information go to www.oregonculinaryinstitute.com, or call 888-OCI-CHEF.

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"Wine & Swine" and "Suds & Swine"**

MENUS

APPETIZER: Pâté de Campagne with stone fruit chutney

Beer Pairing – Upright Late Harvest

Wine Pairing - Chehalem 2009 Reserve Riesling

2ND COURSE: Braised pork belly with cabbage, apple and ham hock

Beer Pairing – Upright Four

Wine Pairing - Chehalem 2008 Reserve Pinot Gris

3RD COURSE: Brined and herb roasted loin with potatoes gratin and mustard jus

Beer Pairing – Upright Five

Wine Pairing - Chehalem 2007 Ian's Reserve Chardonnay

4TH COURSE: Cotechino Sausage with Lentils and Wild Mushrooms

Beer Pairing – Upright Redwood Smoked Lager

Wine Pairing - Chehalem 2007 Reserve Pinot Noir

DESSERT: To be determined

Beer Pairing – Upright Six

Wine Pairing - Chehalem 2009 Sext Riesling