



## **NEWS RELEASE**

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### ***For Immediate Release***

## **The Bindery Owner and Chef Linda Hampsten Fox Participating in Heritage Fire by Cochon 555**

***-Premier live-fire event will showcase 50 notable chefs and butchers Saturday,  
June 17 in Snowmass, CO -***

DENVER, CO – Linda Hampsten Fox, owner and chef of the upcoming restaurant, The Bindery, will showcase her live cooking skills at Heritage Fire by Cochon 555, an epic culinary experience where 3,500 pounds of heritage breed animals will be cooked over live fires. The event, which returns to Snowmass this Saturday, June 17<sup>th</sup>, celebrates responsibly-raised food and traditional outdoor cooking inspired by global food cultures.

Participating chefs work in teams to prepare a main course based on the animal they are assigned. Hampsten Fox will serve on Team Bird along with Chef Daniel Asher of Boulder-based River and Woods and Michael Gibney of Brooklyn-based Emmerson. Each will prepare a different dish and an appetizer, with Hampsten Fox's menu featuring: White Rascal Braised and Smoked Rabbit Pie and White Rascal Pecan Ice Cream for the VIP hour and the main course will feature Jerk Capon (rooster) with Ember Roasted Sweet Potatoes, Red Bananas and Leeks.

"I'm thrilled to be a part of this special event and look forward to showcasing my skills in a spectacular backdrop for such a good cause," said Hampsten Fox.

Heritage Fire benefits two local charities in addition to Piggy Bank, a farm and charity devoted to raising heritage breed pigs that are gifted for free to emerging family farmers in exchange for a business plan.

Foodies flock to the event to not only watch the chefs perform their magic but to also indulge in more than 40 types of boutique wines, craft cocktails and artisanal brews.

This year's event marks the first time Hampsten Fox, who recently cooked at The Great Chefs of the West for the National Kidney Foundation, has participated in Heritage Fire. A former private chef for such high-profile clients as Nancy Pelosi and Jane Goodall, Hampsten Fox will release her first cookbook at the end of the summer.

Working with a team of carefully selected culinary veterans and a dynamic design crew, Hampsten Fox is eagerly preparing to open the doors of The Bindery in the Centric LoHi apartment community later this year. The Bindery will establish the tradition of small-crafted quality within one of the hippest neighborhoods in Denver. Operating as both a restaurant and marketplace, The Bindery will provide patrons with the ability to eat great food, drink wine and purchase handcrafted products or take-home meals.

For more information, visit [www.thebinderydenver.com](http://www.thebinderydenver.com)

### **About Cochon US Tour**

The Cochon U.S. Tour executes a variety of unique, local food events that are focused on raising enthusiasm for supporting family farms with the world's first environmentally conscious nose-to-tail pig competition. The flagship Cochon 555 event is celebrated as the world's first environmentally conscious nose-to-tail pig competition. Created in response to the lack of consumer education around heritage breed pigs, this epic pork feast visits 20 major cities in North America annually. The tour also features a multitude of live-event expressions including Heritage BBQ (global cultures), Heritage Fire (live-fire event), EPIC Cochon (hyper-premium), and Cochon Island (agri-tourism). The events feature top chefs preparing whole heritage breed pigs and other locally raised proteins. Together with winemakers, brewers, distillers and craft food makers they create authentic culinary events celebrating champions in the good food movement. Since its launch, the tour has supported responsible family farming by allowing 50,000 people to taste heritage pork for the first time and by donating more than \$450,000 to charities and culinary schools, and more than \$750,000 directly to farmers. For more details about the events, visit [www.cochon555.com](http://www.cochon555.com) or follow @cochon555 on Twitter.

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