DUKE DINING’S MARKETPLACE TEAM SPEND WORKDAY AT DUKE CAMPUS FARM

DURHAM, NC – DUKE UNIVERSITY-Executive Chef Mark Turner, Executive Sous Chef Todd Dumke, Sous Chefs Sebastian Marcet and Audrey Patterson along with two Lead Production Workers, Gloria Daniels and Vicki Thompson visited the Duke Campus Farm for a working tour on Monday, May 22nd where after a morning rain they planted peppers, transplanted eggplant, drove tomato stakes into the ground and picked sugar snap peas from the vine. Chef Todd said, “The Farm visit was a great way to show our cooks what it takes to produce their ingredients, and to show the farmers what chefs can do with the fruits of their labor.”

Previous to the work day Duke Campus Farm Production Manager, Lucas Howerter brought Marketplace chefs a cooler full of veggies from the Farm to include carrots, turnips, sugar snap peas, kale, radishes and green garlic for lunch preparation for the work day.

Sebastian created a kale caesar salad complete with homemade French bread croutons with olive tapenade and a homemade caesar dressing with an accompanying carrot and ginger soup. Todd created pickled veggies with the turnips, carrots, radishes, garlic and onion and Audrey made a snap pea salad with an Asian dressing. Mark marinated chicken breasts and tofu and grilled them to accompany the salads.

The team worked hard for 3 hours at the Duke Campus Farm planting and harvesting and then had an amazing lunch with the Campus Farm crew. "The Marketplace team's energy and conversation while working in our field reflects a broader commitment to connecting campus dining with fresh, local produce," said Emily McGinty, Assistant Program Manager. "Our crew loved the added bonus of a delicious, creative homemade lunch spread from the chefs. We think we'll be inviting them back!"