

Contact: Meghan Likes  
Communications & Event Manager  
Corner Table, Tour de Farm, Farm & Table

## **The Minnesota Valley Country Club Welcomes Scott Pampuch as Executive Chef Turf-to-Table: Local, seasonal food soon to be at “The Valley”**

MINNEAPOLIS, June 29, 2011 – A new chapter has begun for local foods chef and advocate, Scott Pampuch, owner of Corner Table Restaurant in south Minneapolis and Tour de Farm. After consulting the Minnesota Valley Country Club’s executive staff on taking their food and beverage program in a new direction, Kurt Stangler, Clubhouse Manager, offered Pampuch the executive chef position. Pampuch accepted the opportunity.

Recognized as the first country club in Minnesota to be a Certified Audubon Cooperative Sanctuary from Audubon International, the club demonstrates commitment to the health of the land, water quality, and wildlife. Pampuch’s local food philosophies compliment their mission. “This is the biggest step that’s happened in my career in six years,” Pampuch explained, “I have the opportunity to introduce local, sustainable food to a new audience.” The transition to local food won’t happen instantly, but will be an evolution of bringing in new vendors, the farms, and training the kitchen and Front of House staff. Working with the grounds crew, Pampuch also has plans for a kitchen garden next Spring.

The Corner Table employees are excited for Pampuch’s opportunity to expand local food in Minnesota. Corner Table will remain a leader in serving local, sustainable food with the seasons. Corner Table is open for dinner Wednesday and Thursday 5pm – 10pm, Friday and Saturday 5pm – 11pm, and breakfast on Sunday from 8am – 1pm.

### **About Scott Pampuch**

While cooking in Minneapolis, Chef Pampuch realized his true passion for food was right in his own backyard. In 2001, the Southeast Minnesota Food Network offered him the opportunity to buy food from his hometown and surrounding areas. That emphasis on sustainability and responsibility toward the land continues to be an integral part of Chef Pampuch’s philosophy, long after he struck out on his own and opened Corner Table in 2004.

Located in South Minneapolis, Corner Table is a place that listens to the local fields, farms, pastures and seasons. That source of inspiration guides the restaurant’s creativity and entire menu, which is crafted from foods sourced locally and in season from responsible family farms. As an extension of the in-restaurant experience, Chef Pampuch founded Tour de Farm in 2009, a series of events where diners travel to local farms to enjoy a true farm-to-table experience. [www.cornertablerestaurant.com](http://www.cornertablerestaurant.com) and [www.tourdefarmmn.com](http://www.tourdefarmmn.com)

### **About the Minnesota Valley Country Club and Audubon Society**

A beautiful “classically-styled” golf course designed in the early 1920's by Seth Raynor, one of this country's most renowned designers. Host of the 2010 Minnesota Section PGA Senior Championship, 2009 MGA Mid-Amateur Championship & 2008 MGA Women's Amateur Championship. Winner 2009 & 2010 Environmental Leader Award.

In the spring of 1994, Minnesota Valley Country Club became the first golf course in the state of Minnesota to achieve the status of a Fully Certified Audubon Cooperative Sanctuary from Audubon International. This was the result of the Club demonstrating leadership, commitment, and high standards to environmental management. <http://www.mvccgolf.com/guests/home.htm>  
Audubon International oversees many education and conservation programs throughout America. [www.audubonintl.org](http://www.audubonintl.org)