

News Release
For Immediate Release

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Grower's Organic "Paying It Forward" Campaign Chooses Local Restaurant Winners to Receive Full Thanksgiving Meal, Donates \$1000 to Charity

DENVER, CO. (November 3, 2017) - Last month, [Grower's Organic](#)—a distributor of organic produce in Colorado— announced their plans to have locally-owned restaurants in and around Denver nominate an employee to receive a full Thanksgiving meal including organic produce and a turkey from Organic Prairie for their family. Those employees will then have \$200 in their name donated to a charity of their choice.

After receiving dozens of applicants, five deserving employees have been chosen for the grand prize, from *Bacon Social House*, *Blackbelly*, *Ophelia's*, *River and Woods*, and *Sazza*. Because of the positive feedback and truly deserving employees from all of the restaurants who participated in the contest, Grower's Organic has decided to give every nominee a turkey for the holiday.

Grower's Organic sources many Denver restaurants with high quality, organic produce all year long. Extending their reach to some of the restaurants' employees was a no-brainer, "those restaurant employees work their tails off, especially around the holidays," said Brian Freeman, CEO of Grower's Organic. "We want to provide a healthy, hearty and organic meal, to say thank you for everything they do for our communities."

This campaign is all about "paying it forward" because Grower's Organic understands that good things come from hard work, and hard workers should be rewarded. For every nomination in the Thanksgiving campaign, Grower's Organic asked the restaurant owner or chef who was nominating to give a brief description explaining why they thought their employee deserved the award:

- **James Hernandez from Bacon Social House:** "He has been our hardest worker, he has a family to feed, and he bikes 10 miles to work every day."
- **Brendan King from Blackbelly:** "He is humble, hard working, and constantly gives back to his community, even when it's hard. If anyone deserves help with Thanksgiving, it's this guy. Please consider him."
- **Chris Ingram from Ophelia's:** "He is the kind of employee you dream about. Eager, humble & helpful. Chris never complains about his situation, even though he moved here from Oklahoma to help support his best friend's father."
- **Juan Alcantar from River and Woods:** " He goes above and beyond every day, cares for the grounds, preps in the kitchen, rocks the dish room, and if there is something he sees that needs to be done, he does it, without ever having to be asked, and with the most infectious, glowing smile on his face you can imagine. Juan is the true definition of our restaurant's family - he's the quiet backbone of the place - he deserves this honor and so much more for the example he sets every day - we just absolutely adore him

- **Nora Ramirez from Sazza:** “ Despite the pressures of running a busy kitchen; ordering, scheduling and day to day operations, Nora always has a quick smile and keeps a positive attitude. She puts in over forty hours a week at Sazza at Stanley and to help provide for her family, she also works another 10-15 hours as a server at our other location. She is a single mother raising two beautiful girls.”

During the month of November, Grower’s Organic will also offer a canned food drive at their headquarters at 6400 Broadway, Unit 11 in Denver. Donated cans will be given to [Metro Caring](#) at the end of November. Donators to the canned food drive will be given a coupon for 15% off a purchase at Grower’s Organic’s Thanksgiving mini-market, a market offering organic produce, grains, local beverages like fresh apple cider and kombucha, herbs, and other seasonal items, open Friday, November 10th and 17th 11am-4pm, and Saturday, November 11th and 18th, 11am-2pm.

The Pay-it-Forward campaign will continue in February of 2018, when Grower’s Organic will play matchmaker between local farms and the restaurants who source the most produce from them, curating a special “love your farmer” Valentine’s dinner, where chefs and farmers can get to know one another. By connecting the chefs with the farmers who provide them with high quality ingredients, Grower’s Organic hopes to foster long term relationships that are meaningful and personal. It’s those kind of relationships that strengthen the farm-to-table model, and set Grower’s Organic apart from their competition. More information will be provided at the beginning of 2018.

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High-resolution, professionally taken photographs of each of the contest winners are available upon request.

More about Grower’s Organic

Grower’s Organic sells the highest quality and freshest organic produce year-round. They provide a vital link in the food chain between the consumer and farmers, while supporting organic sustainability and environmental stewardship. They are dedicated to promoting fair trade and parity for farmers while sourcing grocers, consumers and restaurants with the finest and freshest produce. For more information, visit the [Grower’s Organic website](#), and follow them at [Facebook](#), [Instagram](#), and [Twitter](#).

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