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**L'Etoile Restaurant and Chef Tory Miller Take Sustainability Message  
to the International Stage!**

*Wisconsin Chef Speaks at Slow Food Terra Madre Conference in Italy*

MADISON, WI. (Oct. 31, 2008) --- Chef and co-owner Tory Miller of L'Etoile Restaurant recently returned from the Slow Food Terra Madre Conference where he had the high honor of speaking on a United States panel to over 1,200 delegates at this prestigious event held in Turin, Italy. The theme of the conference centered on "increasing small-scale, traditional, and sustainable food production." Slow Food is a 200 chapter organization that gives a voice and visibility to rural food producers around the world. The four-day event, from October 23–27, assembled individuals concerned about building sustainable food systems and respecting the culinary traditions and history of food around the world. Chef Miller spoke about his work with local Wisconsin farmers and producers through L'Etoile Restaurant.

The Slow Food Terra Madre conference had over 8,000 attendees from 150 countries. This year's event had an added focus on youth, who will one day lead this sustainable focused food organization. Chef Miller spoke to the U.S. delegation on October 24 at the U.S. Regional meeting where the theme was "Building Our Future Food System." He was the only chef invited to participate on the United State's panel. Chef Miller's speech, "Cook to Farmer Collaboration" juxtaposed his work with Wisconsin farmers with owning a restaurant that has a rich long history of working with local producers.

In Miller's speech, he said that his experience at L'Etoile mirrored the Terra Madre conference themes – sustainability and youth. The chef purchased the restaurant from Odessa Piper who had worked with local farmers and producers for 28 years. He continued these culinary relationships and began to develop new ones, just as the young members of the Slow Food movement would one day inherit the organization and build on its success. Miller likened the process to a relay race where you depend on the runner who hands you the baton, which you will use to continue a strong race before handing it to the next runner. In other words, you need the knowledge of generation ahead of you to build a strong foundation that will one day include your new ideas and innovations.

Chef Miller not only is doing this at L'Etoile, but in another context with his work with the Sherman Garden Project at Sherman Middle School. There he teaches young people how to grow and use foods they have grown in the school's

vegetable, flower and herb garden. The baton will one day be handed to these students!

L'Etoile is a fine dining restaurant that offers French-inspired dishes which are seasonally based and support the products and produce of artisans and small sustainable farms of the Midwest. L'Etoile is located at 25 North Pinckney Street in Madison, Wisconsin. For reservations please call (608) 251-0500. Visit L'Etoile online at [www.lettoile-restaurant.com](http://www.lettoile-restaurant.com).

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