



**PRESS RELEASE**  
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FOR IMMEDIATE RELEASE

November 6, 2008

## **Two Wisconsin food companies launch retail gourmet dinners made with local ingredients**

MADISON, WI – Two Wisconsin food companies are collaborating to launch a new retail product category of ready-to-heat gourmet meals made from locally-grown and produced Wisconsin ingredients.

RP's Pasta Company, Madison, and Renaissance Farm, Spring Green, will unveil seven gourmet dinners on Friday, Nov. 7, at Sentry Metcalf at Hilldale in Madison. The dinners are available in the frozen section and retail for less than \$8. Dinners range from Lemon Basil Pesto Ravioli, to Wisconsin Stuffed Acorn Squash, to Four Cheese Tortellini, to Wisconsin Macaroni & Cheese.

Wisconsin specialty cheeses, locally-grown vegetables and herbs, as well as locally-made fresh, gourmet pasta are featured in different dishes, with local ingredients listed right on the package.

"Our mission is to create and share flavorful, ready-to-eat gourmet dinners produced from foods grown and crafted right here in Wisconsin," said Mark Olson, President of Renaissance Farms. "We know more families want to buy local foods to support their neighboring farms and strengthen their communities. This line of dishes is a great way for folks to savor Wisconsin's growing season."

The Wisconsin-based, ready-to-heat frozen dishes include a variety of local ingredients, including:

- Aged Cheddar cheese crafted at Hook's Cheese in Mineral Point, Wis.
- Butter Käse cheese crafted at Cedar Grove Cheese in Plain, Wis.
- Bottled milk and cream produced at Sassy Cow Creamery in Columbus, Wis.
- Butter made at Grassland Dairy in Greenwood, Wis.
- Parmesan, Asiago, Mozzarella and Ricotta cheeses made at Grande Dairy, based in Brownsville, Wis.
- Gorgonzola crafted at Wisconsin Farmers Union in Montfort, Wis.
- Feta cheese made at Carr Valley Cheese, LaValle, Wis.
- Gourmet fresh pasta crafted at RP's Pasta in Madison, Wis.
- Herbs, olive oils and pesto from Renaissance Farm, Spring Green, Wis.
- Butternut Squash from Sutter Farm, Mt. Horeb, Wis.
- Carrots, bell peppers and garlic from a variety of Wisconsin farms

The line of local food dishes from Renaissance Farms was developed by Chef Joel Girard, of Madison. Olson plans to collaborate with different chefs, farms and cheesemakers to develop future lines of ready-to-heat dishes. The first four dishes launched this week include:

- Lemon Basil Pesto Ravioli with Roasted Garlic Cream Sauce

- Stuffed Sweet Bell Peppers with Cedar Grove Butter Käse
- Butternut Squash Ravioli with Montforte Gorgonzola Cream Sauce
- Wisconsin Stuffed Acorn Squash with Carr Valley Feta

The line of dishes from RP's Pasta was created by owner Peter Robertson, a master pasta maker. The first three dishes in the RP's Pasta line include:

- Macaroni & Cheese made with Hook's Three-Year Cheddar
- Four Cheese Tortellini with Basil & Tomato Sauce, paired with Local Buttered Carrots
- Four Cheese Ravioli with Roasted Garlic Alfredo, paired with Local Buttered Carrots

"As the owners of local food companies, Mark and I work with fresh, wholesome ingredients grown and crafted by Wisconsin farmers and cheesemakers every day," said Robertson. "This line of ready-to-heat dinners allows us to share our passion for local foods with the people we love best – our customers."

For more information about the new line of local food gourmet dinners, contact Mark Olson, Renaissance Farm, 608-588-2230 or Peter Robertson, RP's Pasta, 608-257-7216.

For more information about each company, visit: [www.renfarm.com](http://www.renfarm.com) and [www.rspasta.com](http://www.rspasta.com)

The local foods project is supported by the following organizations: Wisconsin Department of Agriculture, Trade and Consumer Protection, UW Extension, Thrive, Wisconsin Grocers Association and the Dairy Business Innovation Center.

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*The **Dairy Business Innovation Center** offers technical assistance to dairy producers and processors in developing value-added dairy products, business planning and market development. For more information, visit [www.dbicusa.org](http://www.dbicusa.org) or contact Jeanne Carpenter, 608-358-7837.*