

Media Contact:
Kelly Ann Hargrove
Lonesome Dove Western Bistro
(817) 740-8810 (phone)
(817) 822-9567 (cell)

CHEF Tim Love'S LONESOME DOVE TRAIL DRIVE SETS OUT FOR CALIFORNIA to Raise Money for Children's Culinary Education

6 Chefs, 6 Horses, 5 States, 342 Ingredients, 2454 Miles in 6 Days!

FORT WORTH, Texas (August 6, 2004) – Rising star chef Tim Love is setting out to accomplish the extraordinary – a cross-country trail drive from Fort Worth to Los Angeles from October 9 -16! On the Second Annual Lonesome Dove Trail Drive, Love and his staff will pay homage to trail drive cooks of the past by mounting horses to gather indigenous ingredients from modern day farmer's markets, using these ingredients to prepare fundraising dinners with award-winning host chefs, including Mark Miller, Robert McGrath and Michael & Wendy Jordan, in five different cities across America. A tireless promoter of culinary education, Love is donating all proceeds from each of the dinners along his gastronomic trail drive to Spoons Across America, *the* source for children's culinary education, which is supported by the James Beard Foundation.

“There's a loss of connection, with food that features fresh ingredients, with taste, with home-cooked meals and with family dinners,” says Love. “The Lonesome Dove Trail Drive is an adventurous way to raise awareness for culinary education for kids and cooking with fresh ingredients.”

After kicking off the trail drive at Love's immensely popular restaurant in the historical Fort Worth Stockyards, the Lonesome Dove Western Bistro, Love and his staff will mount their horses and ride off into the sunset. By horse and bus, the crew will cover nearly 4,900 miles round-trip, stopping in five cities to shop at farmer's markets and teach area kids about fresh fruits, vegetables and herbs.

In each city, Love will work with extraordinary chefs to prepare fundraising dinners with the ingredients gathered from farmer's markets. In Santa Fe, Love will join chef Mark Miller, recognized by many as the founder of modern Southwestern cuisine, at Coyote Café. In Scottsdale, Love joins host chef Robert McGrath at the Roaring Fork. The trail drive will also stop in Las Vegas to prepare dinner with chefs Michael and Wendy Jordan of Rosemary's and Napa Valley (chefs and restaurants TBD).

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In Costa Mesa on October 16, the Lonesome Dove Trail Drive merges with the American Express® Celebrity Chef Tour – a program benefiting the James Beard Foundation – when Love joins host chef Bruno Maussuger to prepare dinner for more than 100 guests at Center Club.

The American Express® Celebrity Chef Tour is an event dedicated to providing the James Beard House dining experience to food connoisseurs across America. Because Love is both the first Fort Worth chef to cook at the James Beard House in New York and an avid promoter of Spoons Across America, the foundation felt Love's involvement in the tour was crucial.

The James Beard Foundation is proud to be an active supporter and presenter of Spoons Across America: the source for children's culinary education. There is an epidemic of childhood obesity in America. Not only are children exercising too little, they are eating too much pre-prepared foods, both from grocery stores and fast food restaurants. Spoons Across America provides and supports food and nutrition education to children, families, and teachers, through classroom, after-school, and community-based programs.

Tim Love's first Lonesome Dove Trail Drive took place in August 2003. In honor of James Beard's 100th birthday and Love's invitation to cook at the James Beard House, Love, his staff and horses traveled 1,500 miles from Fort Worth to New York, capturing the imaginations of food-lovers around the world. The trail drive was both a tribute to historical cattle drives and an opportunity to emphasize the importance of cooking with fresh ingredients.

Chef Tim Love's vision of combining the feel of the Old West and elegant dining comes together in the Lonesome Dove Western Bistro, a critically acclaimed restaurant located in the historic Fort Worth Stockyards. When he's not at the restaurant cooking, he's leading cooking classes across the nation or working on his column for *Cowboys & Indians*, the premier magazine of the West.

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