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### **FOUNDING FARMERS TO RELEASE COOKBOOK IN FALL 2013**

Prominent Farmer-Owned Washington, DC restaurant will share recipes and tips in  
*The Founding Farmers Cookbook: 100 Recipes for True Food & Drink*

December 18, 2012 – Founding Farmers, one of Washington, DC’s most notable dining destinations and a favorite restaurant of foodies and diners worldwide announces plans for its first cookbook to be published in fall 2013 by Andrews McMeel Publishing, LLC. *The Founding Farmers Cookbook: 100 Recipes for True Food & Drink* will include recipes for some of the restaurant’s signature dishes, as well as cooking techniques and tips on eating seasonally.

The cookbook, written in collaboration with Washington, DC based food writer, author and pop culture archaeologist Nevin Martell, will also feature profiles of several American family farmers and members of the North Dakota Farmers Union (NDFU) in addition to recipe history, origins and seasonal sourcing insight.

“This cookbook is a great way to share the Founding Farmers vision of True Food & Drink while showing our deep appreciation for the American family farmers we work with at the restaurant,” said Dan Simons, Partner/Concept Developer, Founding Farmers and Farmers Fishers Bakers restaurants and Managing Partner of The Farm restaurant management company. “We see *The Founding Farmers Cookbook* as an opportunity to further strengthen our connection to our guests by sharing more about the inspiration for our menus, and as a way for them to enjoy our original recipes at home.”

*The Founding Farmers Cookbook* will provide the home cook with recipes for one hundred of its [most popular and beloved dishes](#), including appetizers, main courses, salads, sandwiches, condiments and sauces, pasta, sides, brunch items, and desserts. Included will be such signature favorites as Southern Pan-Fried Chicken and Waffles, Devil-ish Eggs, Skillet Cornbread, and Farmer Ellen’s Carrot Cake among others from an archive of original recipes that have been enjoyed by guests from around the world.

Nationally recognized Washington, DC based food photographer Renée Comet will shoot the food and restaurant images for the book with food styling by her frequent project partner Lisa Cherkasky. The book will be available in bookstores in early October 2013. More updates on the cookbook progress will be available at [WeAreFoundingFarmers.com](http://WeAreFoundingFarmers.com) or through social media links on Facebook and Twitter [@FoundingFarmers](#), [#FFCookbook](#).

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**About The Farm** > The Farm is a concept development and restaurant management company established on a platform of farm-inspired American true food and drink in modern, upscale casual, and eco-friendly settings. The Farm's leadership and development team created the internationally recognized, award-winning Founding Farmers restaurant in the heart of Washington, D.C., which opened in 2008 and is the first upscale-casual, full-service LEED Gold restaurant in the country, as well as the most-booked restaurant on OpenTable nationally since January 2011. More information: [WeAreFoundingFarmers.com](http://WeAreFoundingFarmers.com).

**About Andrews McMeel Publishing** > Known as the premier producer of cookbooks, cutting-edge comics and best-selling humor, gift, and nonfiction books, Andrews McMeel Publishing has a passion for publishing original talent, delighting consumers with innovative books and gifts that are worth sharing.

Fall highlights include: #1 *The New York Times* Best Seller *How to Tell If Your Cat Is Plotting to Kill You*, *Pearls Freaks the #\*%# Out*, and *I Can't Remember if We're Cheap or Smart* by *New York Times* Best Selling authors Matthew Inman (*The Oatmeal*), Stephan Pastis (*Pearls Before Swine*), and Scott Adams (*Dilbert*); *Fire in My Belly* by Top Chef fan favorite Kevin Gillespie; *Canal House Cooks Every Day* by Melissa Hamilton and Christopher Hirsheimer; and monthly additions to the bestselling Pocket Posh® Puzzles series. Andrews McMeel is the nation's top calendar publisher, annually producing calendars based on many top-selling properties and selling more than 15 million calendars each year.

**About Nevin Martell** > Nevin Martell has been writing about food and culture for more than a decade and a half. His work regularly appears in the *Washington Post Express*, *Washingtonian*, *Capitol File*, *Washington City Paper*, *Washington Flyer*, *Bethesda*, *Arlington*, *Cheese Connoisseur*, *Plate*, *Wine Enthusiast*, and *Restaurant Management*, as well as online at the *Washington Post's* All You Can Eat blog, CityEats' Plate blog, and on Eater DC. He is the author of four books: the small press smash *Looking for Calvin and Hobbes: The Unconventional Story of Bill Watterson and His Revolutionary Comic Strip*, the international bestseller *Standing Small: A Celebration of 30 Years of the LEGO Minifigure*, *Dave Matthews Band: Music for the People* and *Beck: The Art of Mutation*.