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April 2, 2008 • Vol. 26, No. 32
timesofacadiana.com

THE TIMES

O F A C A D I A N A

Also inside:
Best of
Acadiana
Ballot

Food Conscious

Thinking globally; eating locally

C O V E R

Chef and owner of Pamplona Tapas Bar William Annesley agrees, which is why he is committed to buying locally-grown produce for his restaurant. He says he tries to buy as much produce as he can from an 80-100-mile radius of Lafayette.

“When I go to a supermarket, I can actually taste the floor cleaner in an apple.”

— EarthShare Garden Manager Aaron Fromenthal

“I buy veal from Gotreaux Farms, and I buy chicken, tilapia and eggs from Brookshire,” Annesley says.

“All my dairy [except for cheese] are all Louisiana-based,” he continues, and that includes cream, milk, butter and eggs. “I get locally produced figs, oranges

“I’ve always supported local produce,” says Annesley, who started the restaurant in December 2007 and has been purchasing locally-grown food from the beginning. The types of foods he can obtain vary seasonally, but Annesley says he tries to purchase as much as he can. He goes to two farms in the area: The Gotreaux Family Farms and Brookshire Farms.



Some of the produce grown at the EarthShare Gardens in Lafayette. Photo by Tim Landry

CALENDAR
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MADELINE
Spring Sandals Are Here!

Staccato Black \$59

Amber Pink Snake, Pewter Snake, Black & Gold \$39

NEW Spring COLLECTION

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