

Farmer's Market Produces Local Partnerships

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The Certified Corona Farmer's Market [MAP] recently [relocated to the downtown area](#) of the city creating a buzz amongst residents. With a good chunk of our population commuting during the week, the Farmer's Market is a great place to walk the aisles of fresh goodness on Saturday mornings.

Someone who can be found walking those aisles is Corona restaurateur Bill Blackburn, owner/chef of Blackburn's Farm to Table located at 4300 Green River Rd. Unit 106 [MAP]. As the first to offer a farm-to-table concept in Orange and Riverside Counties, Blackburn hand selects products for his restaurant ensuring fresh and tasty ingredients for his clients.



Farm-to-table is a concept that is quickly catching on as Americans seek fresh and healthy lifestyles. This concept refers to the stages in food production; harvest, storage, processing, packaging, sales and consumption. This includes local production and local delivery for local consumption.

Chef Bill Blackburn brought his vision to the region in spring of 2014 by providing the community with a healthy, organic menu to choose from.

Offering weekend breakfast, as well as lunch and dinner menus throughout the week Blackburn's Farm to Table has become a valuable dining choice for residents in the Inland Empire and Orange County.

Partnering with local vendors is a huge part in Blackburn's success. He purchases a selection of breads including sourdough, multigrain, ciabatta, herb focaccia, and brioche buns and dinner rolls from Old Town Baking Company which he met at the Corona Farmer's Market.

"It is great to see our vendors getting commercial business from the communities we serve," said Corona Certified Farmer's Market manager Gale Evans. "Fresh food at our local restaurants makes a big difference in the taste and quality of the dishes."

Blackburn's offers unique specialties such as Organic Bananas Foster Pancakes topped with bananas flambéed in rum and banana liquor. There's also the Organic Free Range Chicken Panini featuring pesto, sundried tomato and Havarti cheese for lunch.



"It's very convenient to have local partnerships," said Owner Bill Blackburn. "They deliver fresh local goods to us 3 days a week."

Businesses building partnerships throughout our community one plate at a time is yet another reason to

always shop Corona.

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