

ARKANSAS GROWN

FEBRUARY NEWSLETTER



“As we approach the 2016 planting season I’d like to take the time to thank all of our local farmers, producers, restaurants, retailers, and food market managers for making Arkansas Grown, Arkansas Made, and our new program, Homegrown by Heroes, so successful. I’m excited about what the new year will bring across the state to the local food movement, and all of us at the Arkansas Agricultural Department will continue our commitment to the success of Arkansas producers”

-Wes Ward Secretary of Agriculture

FEATURED MEMBERS



GREENHOUSE GRILLE FAYETTEVILLE, ARKANSAS

A family style restaurant that uses locally sourced ingredients come together to create a unique dining experience. Our seasonally inspired menu has something for everyone.



greenhousegrille.com

COCOA ROUGE BRYANT, ARKANSAS

Handcrafted Belgian-style chocolate, with no preservatives in them and only four to six ingredients. Cocoa Rouge created by the folks at Arkansas Fresh Bakery.



arkansasfreshbakery.com



WHATS GROWING

MOUNT OLIVE SMOKED PEPPER is pure ground, hickory-smoked pepper made from ripe peppers in a slow cool smoke process with no preservatives or additives

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