



News & Observer Releases Top Restaurant Awards

Many AWA Certified Farms Supply the Winners

AWA Rare Earth Farms Supplies Beef to Bella Mia: "Restaurant of the Year"

Alexandria, VA-The Raleigh News & Observer's restaurant critic Greg Cox came out with his annual recognition for local restaurants today. Topping the list as "Restaurant of the Year" is the new Bella Mia, the coal-fired pizzeria in Cary, NC. According to Cox, "Its blistered-crust pies immediately raised the bar far above anything the area has ever seen." AWA is proud to announce that all of the beef used by Bella Mia is supplied by Rare Earth Farms of Zebulon, NC.

Rare Earth partners Karl Hudson and Mann Mullen raise 125 grassfed Angus crosses on pasture, with no antibiotics, no added hormones and no animal by-products. Mullen has been farming all of his life while Hudson has returned to his farming heritage after a career in retail management. Rare Earth Farms uses rotational grazing to provide quality forage and low-stress handling techniques - Karl says he has some of the friendliest cows around. "We take people out to see the cows, and they just come right up to you."

Karl recounts how he met chefs Louis and Anthony Guerra at the State Farmers' Market and began to talk with them about Rare Earth and its AWA certification. Louis wanted to see for himself and spent a half day at the farm. The farm obviously impressed Louis as all of the beef served at Bella Mia is AWA certified from Rare Earth Farms.

Animal Welfare Approved farms also supplying Gold, Silver and "Best in Class" award winners include Border Springs Farm (lamb), Cane Creek Farm (pork), Captain John S. Pope Farm (lamb), Cohen Farm (eggs), Fowl Attitude Farm (eggs), and High Ground Farm (eggs). (See list below for details.)

"We are proud of these farms that are providing high quality products to high quality restaurants in the Triangle region," said Andrew Gunther, Program Director for AWA. "In addition to AWA farmers' presence in major retailers, they are making a big splash in the best restaurants in the U.S."

Animal Welfare Approved audits and certifies family farms that raise their animals with the highest animal welfare standards, outdoors, on pasture or range. The World Society for the Protection of Animals (WSPA) has lauded these standards for two years running as being the most stringent when compared to other third-party certification programs. Visit [Animal Welfare Approved's website](http://AnimalWelfareApproved.com) for an online directory of approved farms (now in 42 states), as well as restaurants, shops and markets where AWA farmers' products are sold. Choose the one independent food label that means healthy, safe, environmentally responsible and humanely raised.

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Raleigh News & Observer Gives Nod to Restaurants in North Carolina Triangle Area-Here are the winners serving products from AWA certified Farms

RESTAURANT OF THE YEAR:

Bella Mia
2025 Renaissance Park Place, in the Arboretum at Weston, Cary
www.bellamiacoalfire.com
Beef from Rare Earth Farms (www.rareearthfarms.com)

GOLD MEDALS:

Bonne Soirée
431-10 W. Franklin St., in The Courtyard, Chapel Hill
Eggs from Fowl Attitude Farm (farm profile at www.animalwelfareapproved.org)

Ferrington House
2000 Ferrington Village Center, Pittsboro
www.ferringtonhouse.com
Lamb from Border Springs Farm (www.borderspringsfarm.com)

Hérons
100 Woodland Pond, in the Umstead Hotel & Spa, Cary
www.héronsrestaurant.com
Eggs from High Ground Farm (www.highgroundfarm.blogspot.com)

Lantern
423 W. Franklin St., Chapel Hill
www.lanternrestaurant.com
Pork from Cane Creek Farm (www.canecreekfarm.us)

Magnolia Grill
1002 Ninth St., Durham
www.magnoliagrill.net
Eggs from Fowl Attitude Farm

Poole's Downtown Diner
426 S. McDowell St., Raleigh
www.poolesdowntowndiner.com
Lamb from Border Springs Farm

SILVER MEDALS:

18 Seaboard
18 Seaboard Ave., Raleigh
www.18seaboard.com
Lamb from Captain John S. Pope Farm (www.dorperscedargroenc.com)

Flights
4100 Main at North Hills St., in the Renaissance Raleigh North Hills Hotel, Raleigh
www.marriott.com/hotels/travel/rdurn-renaissance-raleigh-hotel-at-north-hills
Eggs from Cohen Farm (www.cohenfarm.com)

Il Palio
1505 E. Franklin St., in the Siena Hotel, Chapel Hill
www.sienahotel.com
Pork from Cane Creek Farm

One
100 Meadowmont Village Circle, Chapel Hill
www.one-restaurant.com
Lamb from Captain John S. Pope Farm

Saxapahaw General Store
1735 Saxapahaw-Bethlehem Church Road, Graham
www.saxgenstore.com
Pork from Cane Creek Farm

Watts Grocery
1116 Broad St., Durham
www.wattsgrocery.com
Eggs from Fowl Attitude Farm
Lamb from Border Springs Farm

BEST IN CLASS (BY CUISINE):

AFRICAN:

Queen of Sheba
1129-O Weaver Dairy Road, in Timberlyne Shopping Center, Chapel Hill
www.queenofshebachapelhill.com
Lamb from Captain John S. Pope Farm

ITALIAN:

Panciuto
110 S. Churton St., Hillsborough
www.panciuto.com
Pork from Cane Creek Farm

MEXICAN (CONTEMPORARY):

Dos Perros
200 N. Mangum St., Durham
http://dosperrosrestaurant.com
Pork from Cane Creek Farm
Eggs from Fowl Attitude Farm

TAPAS:

Zely & Ritz
301 Glenwood Ave., Raleigh
www.zelyandritz.com
Lamb from Captain John S. Pope Farm

Read more: <http://www.newsobserver.com/2011/01/21/931343/the-triangles-best-restaurants.html#ixzz1Bgh75rfK>

<http://www.newsobserver.com/2010/10/01/710349/pizza-so-good-its-worth-breaking.html#ixzz1BgjEdpen>