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## **PUCKETT'S GROCERY PARTNERS WITH LOCAL FARMERS**

*Franklin Store Incorporates Large Variety of Fresh, Local Ingredients into Menu*

**FRANKLIN, TN** (August 25, 2010) – For years, customers have enjoyed the down-home southern taste of Puckett's, although one might be pleasantly surprised to know the various fruits and vegetables being eaten are grown right down the road. Puckett's highlights the essence of each season using a majority of local and organic ingredients in their famous menu items. From eggs and milk to fresh produce, Puckett's is utilizing "home-grown" ingredients to invest in the local community and provide healthy options to each customer.

Currently, Puckett's is working with a variety of local growers to incorporate fresh vegetables, fruit, eggs, and milk into some of their most popular menu items. Recent partners include: Willow Springs, Earnest Williams Produce, Betty Reed's Produce and Hatcher Family Dairy.

"Puckett's is about being local. From our customers to our vendors, we want to embrace and promote what is in our community. That is at the heart of who we are," says owner Andy Marshall. "So, it comes natural to us to seek out the best of any local produce when in season."

Willow Springs, based out of Lawrence County, TN, supplies free-range organic eggs for a wide variety of the restaurant's signature dishes. From breakfast favorites like Bubba's Egg Benedict, to entrees and desserts, customers can take delight in knowing the eggs they're eating are the best the area has to offer.

Jerry Hobgood, owner of Willow Springs, says that every egg from their farm is free-range, fresh, and organic. "Our 2,500 hens are free to roam our property. We started our business about two and half years ago and have taken great pride in supplying local restaurants like Puckett's and grocery stores like Whole Foods."

Earnest Williams Produce has been providing Nashville and its surrounding areas with fresh and local produce for the past 60 years. Puckett's is no exception, relying heavily on their proven capability and dependability as a produce supplier. Menu favorites including Fried Green Beans and Blueberry Cobbler are made using all local, organic fruits and vegetables when in season.

“Puckett’s buys around 35 different produce items from us,” says Sales Manager David Hooper, “From blueberries and strawberries to different kinds of lettuce, peppers, potatoes, and other fresh vegetables, Puckett’s always utilizes our local produce when it is in season.”

Hatcher Family Dairy, based in College Grove, Tennessee is the supplier of all milk served and used in the classic recipes at Puckett’s. “Hatcher milk is all natural, meaning no antibiotics or hormones are ever administered to our cows,” says owner Lucy Hatcher. “Hatcher milk comes from our small herd of about 60 dairy cows (Holstein, Jersey, and Brown Swiss breeds), who have the luxury of grazing rotated seasonal pastures 365 days a year.”

Puckett’s strongly believes in keeping it local. In addition to fresh produce, the restaurant also offers red and white wine selections from Arrington Vineyards and the best in local beer from Yazoo. Featuring local wine and beer helps round out the comprehensive commitment to the local grower that Andy Marshall feels so strongly about. “Supporting the local farmer, bringing food from the garden to the table is what our grandparents and parents did, and it is what we do everyday," he states.

Puckett’s Grocery & Restaurant is located at 120 Fourth Avenue South, Franklin, TN 37067 (615.794.5527)

**For more information please visit [www.puckettsgrocery.com](http://www.puckettsgrocery.com)**

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#### **ABOUT PUCKETT'S GROCERY & RESTAURANT**

Founded by the Puckett family in the 1950s, Puckett's has served as a country store to several communities in Williamson County. Andy Marshall bought the Leiper's Fork Puckett's Grocery in 1998. In 2002, Puckett's branched out to start a formal dinner and music program. With all of the talented writers in and around town, the Friday night writers' show grew fast with people coming from all over to hear some of the finest that the industry has to offer in a cool, eclectic environment. Shortly after that, another opportunity opened up to expand Puckett's to Marshall's hometown and first love for community, in Historic Downtown Franklin. In February 2010, Puckett’s added to their already hefty list of accolades. Southern Exposure Magazine awarded eight Sizzle Awards to Puckett’s including Williamson county’s best burger, best meat and three, best staff and servers, best caterer, best value, and best live music.

Rob Robinson and his family now own the Leiper's Fork location, while the Marshall family plans to expand into the Downtown Nashville community, set to open in the fall of 2010.