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## **American Lamb Board Partners with Dine Around Seattle® First *American Lamb Jam Brings Lambtastic Taste to Washingtonians***

Denver, CO, September XX, 2009 — The American Lamb Board is partnering with Dine Around Seattle ([www.dinearoundseattle.org](http://www.dinearoundseattle.org)) to bring lambtastic dishes to the table this fall. To kick off this ewe-nique partnership, 15 Dine Around Seattle chefs will unite for the first annual American Lamb Jam on Sunday, October 25, from 3:00 p.m. – 6:00 p.m. At The Bell Harbor Conference Center International Promenade in Seattle. Participating chefs will create luscious lamb dishes paired with local Washington wines to compete for bragging rights in the following categories: Best of Show, Most Creative, Best Wine Pairing and First Place Awards for leg of lamb, shank and loin tastes.

“Seattle is a city rich with culinary talent and we’re thrilled to have these acclaimed chefs share their love of lamb and showcase its versatility,” says Megan Wortman, Executive Director, American Lamb Board. “This creative collaboration with Dine Around Seattle is a model we aim to bring to cities across the country, celebrating local lamb together with the country’s best chefs.”

Tickets for the American Lamb Jam are \$30 per person and the first 30 lamb lovers to purchase tickets will receive a \$30 dining certificate to one of Dine Around Seattle’s participating restaurants, including: Andaluca, Art Restaurant & Lounge, Barking Frog, Barolo Ristorante, Campagne, Chez Shea & Shea’s Lounge, Dahlia Lounge, Earth & Ocean, Etta’s, Eva Restaurant, Flying Fish, Hunt Club, Lola, Monsoon East, Nell’s Restaurant, Nishino, 0/8 Seafood Grill, Ponti Seafood Grill, Ray’s Boathouse, Restaurant Zoe, Serafina, Spring Hill Restaurant & Bar, Serafina, Szmania’s.

Fresh American Lamb is available year round at QFC stores throughout Seattle. Select stores will feature cost-saving specials during the month of October and feature complimentary local celebrity chef demonstrations and samplings.

From November 1 – 30, diners will be able to savor savory lamb dishes from Seattle’s top restaurants paired with award-winning Washington wines. At-home cooks and lamb lovers across the country will be able to browse a collection of the ultimate lamb recipes on [www.DineAroundSeattle.org](http://www.DineAroundSeattle.org). To purchase tickets for the first American Lamb Jam, please visit <http://www.brownpapertickets.com/producer/15770>. For more information about the American Lamb Board please visit <http://americanlamb.com>. You can follow us on [Facebook](#) or Twitter, [@FANofLAMB](#), to keep up to date on news and events.

### About the American Lamb Board

The American Lamb Board is an industry-funded research and promotions commodity board that represents all sectors of the American Lamb industry including producers, feeders, seed stock producers and processors. The Board, appointed by the Secretary of Agriculture, is focused on increasing demand by promoting the freshness, flavor, nutritional benefits, and culinary versatility of American Lamb. The work of the American Lamb Board is overseen by the U.S. Department of Agriculture and the board’s programs are supported and implemented by the staff in Denver, Colorado.

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