



NEWS RELEASE

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Come eat with us!

St. Luke's Wood River Introduces Summer Sustainable Food Menu

KETCHUM, ID – On May 3, 2010 the St. Luke's Green Cuisine sustainable dining program will dish out a new seasonal menu to community members, inpatients and staff. Continuing their pledge to feature local, healthy and sustainable items to their community, St. Luke's Wood River's program will introduce such items as Gazpacho soup, Grilled Summer Vegetable Parmesan Pizza, Spinach Strawberry Salad and Lemon Rosemary Grilled Chicken with Summer Ratatouille.

With the launching of the Green Cuisine program in May 2009, St. Luke's Wood River was the first hospital in Idaho, and one of the few nationwide, to implement a sustainable foods program and the patients, staff and visitors have embraced the new menus.

"The positive feedback surrounding the St. Luke's Green Cuisine program has been outstanding," reports John Kee, CEO of St. Luke's Wood River. "Pledging to continue to support procurement of local, nutritious, sustainably produced food demonstrates our commitment to a whole-hospital approach for a healthier lifestyle."

With the implementation of the summer menus, St. Luke's Green Cuisine strives to continue their vision of setting an example for other institutions to follow.

"We are now 100% trans-fat free," reports Becky McCarver, St. Luke's Clinical Nutrition Manager. "We are committed to serving fresh, tasty dishes and treating food and its production and distribution as preventive medicine that protects the health of patients, staff, and the community."

About St. Luke's Wood River

In November 2000, St. Luke's Wood River Medical Center opened its doors to serve the health care needs of people living in the greater Blaine County area. This 25-bed critical access hospital provides inpatient and outpatient surgery, 24-hour emergency services, Diagnostic Imaging, OB/GYN services, Internal Medicine, Orthopedics, and Mammography.

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