



Rosewood Ranches Partners with the Fort Worth Food + Wine Festival and Local Restaurants to Celebrate First Responders and Healthcare Workers

Fort Worth (May 20, 2020) Rosewood Ranches and the Fort Worth Food + Wine Festival partnered with several well-known Fort Worth restaurants to feed more than 2,000 local first responders and healthcare workers.

Local top chef Jon Bonnell along with chefs from Brix, Heim and Panther City BBQ restaurants prepared the meals while volunteers formed an assembly line to box them up and deliver them to dozens of police officers, firefighters and hospital staff who lined the streets outside of the Rahr Brewing Facility.

"The culinary community of Fort Worth is fantastic. Everybody here is on the same team. We all work together for the Food and Wine Festival and when we got the opportunity from Rosewood to put something like this together, we couldn't wait to make it happen," Chef Jon Bonnell, Bonnell's Fine Texas Cuisine.

"This has a been a fantastic day! We are so proud to donate our premium Rosewood Wagyu Beef and work with these great partners to show our appreciation to the first responders and health care workers who work so hard to keep the Fort Worth community healthy and safe," said Geoff Eames, Rosewood Ranches.

Each meal included Rosewood's Wagyu Beef plus sausage and side dishes from area restaurants. Beverages were provided by A-SHOC energy drinks.

ABOUT ROSEWOOD RANCHES

Rosewood Ranches, owned by the Caroline Rose Hunt family, is a collection of working ranches headquartered south of Dallas in Ennis, TX. The ranches are committed to responsible breeding practices, preserving our family's rich ranching heritage, and conserving our land for the use and benefit of our future generations. Our exceptional breeding procedures allow us to know exactly what goes into our beef, from conception to plate, guaranteeing that every cut meets the Rosewood Tradition of Excellence®. To learn more visit www.rosewoodbeef.com/ or @rosewoodranches on Instagram.