

# LOCAL FOODSHED COMMONS & CONFERENCE

September 3 from 9AM to 5PM — FREE

**University of Colorado**, University Memorial Center (UMC Ballroom), 1669 Euclid Avenue in Boulder

As the centerpiece event of Boulder County's EAT LOCAL! Week, CU's Museum of Natural History and Transition Colorado are hosting the **Local Foodshed Commons**, a wellspring of community-supported agriculture, gardens and gardeners, urban farming, new farmer development, reskillings, Permaculture, food products, retailers, and farmers markets. An open-mike farmyard stage will provide opportunities for brief presentations from exhibitors and enthusiasts, with sprinklings of local music.



## CONFERENCE SCHEDULE

In the concurrent **Local Foodshed Conference**, leading experts will share their knowledge and wisdom in special presentations and workshops.

### Presentations (UMC Ballroom)

- 10AM **Bob McFarland** (California State Grange): "The Role of the Grange in Relocalizing Food and Farming"
- 10:30AM **Fred Kirschenmann** (Leopold Center for Sustainable Agriculture): "Cultivating an Ecological Conscience" (followed by a book signing)
- 11AM **Bruce Milne** (Foodprint NM): "Strategic Development of the New Mexico Foodshed"
- 11:30AM **Vicki Pozzebon** (Santa Fe Alliance): "Localizing the Economy with Regional Food and Renewable Energy"

### Workshops (UMC Aspen Room)

- 12PM **Bob McFarland**: "How to Revitalize the Grange in Colorado"
- 1PM **Fred Kirschenmann**, with **Deborah Koons Garcia**: "Soil Lovers Unite: Come and Share Your Soil Story!"
- 2:15PM **Bruce Milne**: "Smarter Development of Local and Regional Foodsheds"
- 3:30PM **Vicki Pozzebon**: "Strengthening Local Living Economies"

## EAT LOCAL! CELEBRATION

September 3 from 6PM to 9PM

**Millennium Harvest House**, 1345 28th Street in Boulder

The day will conclude at Millennium's famous Outdoor Pavilion and Gardens, with an extraordinary harvest-gathering celebration of those who support local organic food, offering culinary pleasure with awareness and sustainability.

Here you can see demos and enjoy samples from some of Boulder County's finest chefs:

StrEat Chefs' **Hosea Rosenberg**, The Cook's Studio's Chef **Deb Traylor**, and Thyme on the Creek's Chef **Dedric McGhee** —as local musicians (**Jeff Brinkman**, **DU4**, and headliners **Mojomama**) offer their creative talents to bring EAT LOCAL! WEEK to a stunning conclusion! **\$20** in advance ([TransitionColorado.org/events.php](http://TransitionColorado.org/events.php)), **\$25** at the door

For more information, 303-494-1521 or go to [www.TransitionColorado.org](http://www.TransitionColorado.org)

SPONSORS AND COMMUNITY PARTNERS OF

BOULDER COUNTY'S **EAT LOCAL! & 10% & EAT LOCAL! WEEK** BOULDER COUNTY'S  
 CAMPAIGN LOCAL FOODS SHIFT PLEDGE

SUPPORTING



CONTRIBUTING



BUSINESS



COMMUNITY PARTNERS



BOULDER COUNTY'S **EAT LOCAL! WEEK**

[AUGUST 28TH THROUGH SEPTEMBER 4TH]



www.TransitionColorado.org