HARVEST FEST
SEPTEMBER 29 and 30

A Celebration of Local Food, Farming, and Community in Missoula

Friday - September 29 - 7pm
“Eat Grub! Putting Politics on Your Plate.”
Keynote Address by Anna Lappé
North Underground Lecture Hall - UM Campus

National bestselling author, Anna Lappé will focus on how our diet affects our health and the planet, and how we can each play a role in transforming the world.

Friday - September 29
Buy Fresh, Buy Local at your favorite restaurant

Before the keynote on Friday night, join with family and friends and eat at one of your favorite restaurants offering special menu items featuring locally-grown cuisine.

Saturday - September 30 - 11am-3pm
Festival at Caras Park

Music by Broken Valley Road Show - Cooking Demo by Local Chef Tom Siegel - Beer from Local Favorites Kettlehouse, Bayern, and Big Sky Brewing - Wine from Local Winery Ten Spoon Vineyards - Improv Theatre by Out of the Loop - Kids’ Activities - Cider Making - Information and more!

Sponsored by the Missoula County Community Food and Agriculture Coalition (CFAC) and the UM Environmental Studies Program.

For more info and updates visit www.umt.edu/cfa or call Bonnie Buckingham at 880-0543
Friday - September 29 - 7pm

“Eat Grub! Putting Politics on Your Plate.”

Keynote Address by Anna Lappé

North Underground Lecture Hall - UM Campus

Anna Lappé is a bestselling author and public speaker on food politics, sustainable agriculture, globalization, and social change. Named one of Time Magazine’s 2006 Eco-Who’s Who, Anna has been featured in The New York Times, Gourmet, O Magazine, Food & Wine, and Vibe, among other outlets. Anna’s first book, Hope’s Edge, was co-written with her mother, Frances Moore Lappé. It chronicles courageous social movements around the world addressing the root causes of hunger and poverty. Her new book (2006), Grub: Ideas for an Urban Organic Kitchen, with chef Bryant Terry, offers readers tools to create healthy lives for themselves and their communities. Anna Lappé co-leads the Small Planet Institute, a collaborative network for research and popular education. For more information about Anna, see her web-site at: www.smallplanetinstitute.org.

Friday - September 29

Buy Fresh, Buy Local at your favorite restaurant

Before the keynote on Friday night, join with family and friends and eat at one of your favorite restaurants offering special menu items featuring locally-grown cuisine. Participating restaurants include:

- Bernice’s Bakery
- Big Dipper
- Biga Pizza
- Blue Canyon Restaurant
- Butterfly Herbs
- Catalyst
- Good Food Store
- Hob Nob on Higgins
- La Parilla
- Pearl Café
- Posh Chocolat
- Rattlesnake Gardens
- Red Bird
- Scotty’s Table
- The Shack
- Shadow’s Keep
- Sushi Hana
- Tipu’s Tiger
- Two Sisters
- Union Club

If they aren’t listed, ask your favorite restaurant to join us!

Saturday - September 30 - 11am-3pm

Festival at Caras Park

Celebrate local food, farming, and community in downtown Missoula with events featuring:

11:15am Cooking Demo for All Ages by Chef Tom Siegel and his Granddaughter
University of Montana Executive Chef, C.E.C., brings award-winning talent and style to his cooking demonstrations, using Montana foods and a unique flair.

12-1pm & 1:30-2:30pm
Music by Broken Valley Road Show

1pm Special Guest Speakers Neva Hassanein and Josh Slotnick
will offer inspiration and information on our local food movement.

2:30pm Improv Theatre by Out of the Loop

All Day Kids’ Activities (crafts, games, petting zoo, cider pressing)
Locally Grown Food prepared by area restaurants
Wine from local winery Ten Spoon Vineyards
Beer from local favorites Kettlehouse, Bayern, and Big Sky Brewing
Local Food, Sustainability and Farming Information

Come celebrate the bounty Missoula has to offer!