

FOR IMMEDIATE RELEASE

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**Where Does Your Food Come From?
Find out at The Local Table—Registration Now Open**

*Workshops, field trips, events, classes, and lectures
encourage us to rethink how and where we get our food*

Are you locavoracious? If so, satisfy your craving for tomatoes from Tecumseh, honey from Howell, the perfect Michigan preserves, and more with The Local Table, a special program offered at Matthaei Botanical Gardens & Nichols Arboretum beginning this fall.

The Local Table has two components: the program of classes, workshops, and events, and the Local Table passport. **(A full list of participating vendors and program descriptions is attached.)**

The program: The Local Table program offers a variety of hands-on activities and informative classes and workshops, including a field trip to and wine-tasting at a local winery, a tour of Ann Arbor-area chicken coops, a class on canning and preserving food, how to stock the Michigan pantry, creating the menu for a 100-Mile Holiday Dinner, a screening of the documentary “Asparagus,” and much more.

The passport: For the Local Table passport, starting September 1 stop into Matthaei Botanical Gardens or at participating local food producers and growers to pick up your copy. Each time you visit and/or purchase from our participating local vendors and producers; attend one of our classes, workshops, or events; or attend events held by participating nonprofits, you'll get your passport stamped. Collect enough stamps and you'll be a certified locavore. Plus, you'll get a Local Table t-shirt for participating.

“Why local?” There are lots of good reasons. When you buy local you know who grew or raised your food, you help keep those local growers and producers in business, your dollars stay in the local economy, and you reduce your carbon footprint and help the environment by using less energy to get your food. And thinking locally helps us to better understand our region's rich food heritage and history.

For more information visit our website: www.mbgna.umich.edu or call 734.647.7600.

We look forward to seeing you at The Local Table—we're saving a seat for you!

See following pages for program descriptions and participating producers and growers—

The Local Table program descriptions

Food Unincorporated—What Does It Take?

Monday, September 14, 7-9 pm

Matthaei Botanical Gardens Auditorium

U-M professor Catherine Badgley talks about how we can change the food system to one that provides healthy, local food; protects biodiversity and water quality; and provides good livelihoods locally and globally.

Preregistration is required. Space is limited, please register early.

The Art of Canning

Thursday, September 17, 7-9pm

Downtown Home & Garden (210 S. Ashley St., Ann Arbor, MI 48104)

Ever wondered how your grandmother made her strawberry preserves and how she created that exquisite “June in a jar” flavor? Learn how as Nancy Shore, local canning expert, demonstrates the art of canning and preserving. Downtown Home and Garden has all of the equipment you need, also available for purchase following the presentation.

Preregistration is required. Space is limited, please register early.

Field Trip to Sandhill Crane Vineyards

Thursday, September 24, 7-9pm

Sandhill Crane Vineyards (4724 Walz Rd., Jackson, MI 49201)

Take a trip to Sandhill Crane Vineyards for a wine-tasting, a tour of its beautiful grounds and facilities, and learn how this family-owned establishment has perfected the art of wine-making.

Preregistration is required. Space is limited, please register early.

Loop de Coop: Tour of Local Chicken Coops

Saturday, October 3, 11am-3pm

Offsite tour

This self-guided tour directs you to five local chicken coops where you can check out coop designs and learn how to build your own chicken house. (Rick Richter of Ann Arbor City Chickens.)

Preregistration requested. Map provided upon registration.

Cost: Free

Asparagus! Stalking the American Life

Thursday, October 15, 6:30-9pm

Downtown Branch of the Ann Arbor District Library (343 South Fifth Avenue, Ann Arbor, Michigan 48104)

This film screening is part of the “University-Community Social and Environmental Justice Film and Discussion Series” and is co-sponsored by the Michigan Community Scholars Program, the Ann Arbor District Library and MBGNA. A discussion by the film director will follow the screening.

Free

Stocking the Michigan Pantry

Thursday, October 22, 7-9pm

Matthaei Botanical Gardens Auditorium

Join farmers marketer Kim Bayer as she shows you the hows and whys of buying local produce and meat to support your local farmers and Michigan's economy, too.

Preregistration is required. Space is limited, please register early.

Apples Peas and Pumpkin Pie:

Where on Earth Does Our Food Come From? Fall 2009 exhibit at Matthaei.

Saturday, October 24 through Sunday, November 29 (Tuesdays, Thursdays-Sundays: 10am-4:30pm; Wednesdays: 10am-8pm) Matthaei Botanical Gardens Conservatory

This kid-friendly fall exhibit and display is an interactive event in the Conservatory that answers the questions: "What parts of plants do we eat?" And, "Where in the world do they come from?"

Cost: \$5 for adults; \$2 for children (5-18); free for children under 5. Free admission on Wednesdays.

Edible Gardening Planning and Design

Monday, October 26, 7-9pm

Matthaei Botanical Gardens Auditorium

Most of us think of a garden as a place to grow flowers, shrubs, trees, and other plants of beauty and sensory interest. But there's more to gardening than pretty flowers. You can create an edible landscape, too! Join Erica Kempter of Nature to Nurture Landscaping and learn how to create a landscape both bountiful and beautiful.

Preregistration is required. Space is limited, please register early.

The 100-Mile Holiday Dinner

Monday, November 9, 7-9pm

Matthaei Botanical Gardens—Room 125

Join Susan Lackey of The Legacy Land Conservancy (formerly Washtenaw Land Trust) as she instructs you how to prepare a delicious holiday meal created with ingredients collected or grown within 100 miles of Ann Arbor.

Preregistration is required. Space is limited, please register early.

See next page for The Local Table participating growers, producers, and nonprofits—

The Local Table participating growers, producers, and nonprofits

Al Dente Pasta Co.	Garden Patch Farm	Rainbows End Farm
Ann Arbor Farmers Market	Goetz Farm	Ruhlig's Produce
Arbor Brewing Company	Grange Kitchen & Bar	Sandhill Crane Vineyards
Back Forty Acres, LLC	Great Lakes Honey	Silvio's Organic Pizza
Brines Farm	Hearthstone Farm Market	Slow Food Huron Valley
Calder Dairy and Farm	Roeske Hartland Farms	Soups from Scratch by Melissa
Carpenter's Greenhouse & Organic Produce	Lakeplain Prairie Organic Farm	Sweet Gem Confections
Casa del Pollo Contento	Local Orbit	Thomason Farm
Dawn Farm	Locavorious	TMZ Farm
Destiny Farm	Mill Pond Bread	Westview Orchards and Adventure Farm
Dexter Cider Mill	Old Pine Farm	Westwind Milling Co LLC
Dinkelville Melons	Our Family Farm, LLC	Ypsi Food Coop
Eve	Pdclamas Produce	Zingerman's Deli
Firesign Farm	Pot & Box Container	
Frog Holler Farm	Gardening & Floral Design	
	The Produce Station	

Matthaei Botanical Gardens and Nichols Arboretum (MBGNA) is 720 combined acres of gardens, trails, woods, and prairie. Hosting events, programs, classes, and activities, Matthaei-Nichols facilities are open nearly every day of the year for visitors, with all outdoor trails and lands free and open year-round sunrise to sunset. The Gardens are located at 1800 N. Dixboro Road. The Arboretum is located at 1610 Washington Heights. Matthaei-Nichols is owned by the University of Michigan. Its mission is to promote environmental enjoyment, stewardship, and sustainability through education, research, and interaction with the natural world. For more information, call 734.647.7600 or visit www.mbgna.umich.edu.