Appreciating Local Land Stewardship
Saturday, March 8, 2014

University Farm Breakfast and Workshops ($12)
7:30 am to 12:00 noon
CSU, Chico's University Farm Pavilion

CSU, Chico University Farm Raised Breakfast 7:30 – 9:00 am
• Corned Beef and Root Vegetable Hash or Vegetarian Roasted Root Vegetable Hash
• Chico Country Gravy & Homemade Buttermilk Biscuits w/Honey Walnut Whipped Butter
• Sautéed Kale & Spinach Frittata w/Heirloom Tomato Salsa & Pedrozo Farmstead Cheese
• Mesquite Grilled Breakfast Sausage/Black Bean & Brown Rice Breakfast Patty
• Sparkling Citrus Punch, RW Knudsen and Santa Cruz Beverages

Workshops:
Dr. Jacob Brimlow & Noelle Ferdon, Economic & Community Value of a Robust Local Food System
Dr. Michael Spiess, Low Flow Irrigation Systems
Dr. Lee Altier, Sustainable Management Activities at CSUC Organic Vegetable Project
Dr. Celina Phillips, Using Small Ruminants to Control Weeds
Dr. Kasey Deatley, Sustainable Feeding Strategies for Brewery Waste Products
Dr. Cynthia Daley, Building Soil Biology and Soil Organic Matter with Livestock

Local Brown Bag Lunch, Vineyard & Ranch Tour ($10)
12:00 Noon - 3:00 pm
Bertagna Son Kissed Vineyards & Bertagna Orchards

Local Brown Bag Lunch 12:00 noon – 1:00 pm
Catered by Roots Catering
*3PM –Optional wine tasting $5

Bertagna Orchards and Son Kissed Vineyards and Baja Vaca Ranch Tours
Vineyards and wine-making process and facilities; and Grass-fed cattle pasture and almond orchards and processing facilities.

Register early at:
www.csuchico.edu/sustainablefuture/conference/registration.shtml