

2010 FOOD FOR THOUGHT SERIES

presented by Point Reyes Books and Marin Organic



SUNDAY, MAY 23, 3:00 P.M., TOBY'S FEED BARN, POINT REYES STATION

Marion Nestle, author of *Food Politics: How the Food Industry Influences Nutrition, What to Eat?* and *Feed Your Pet Right*, in conversation with Helge Hellberg, Executive Director of Marin Organic. Marion Nestle is one of the most respected nutritionists in America today. Nestle is an author of numerous books including *Food Politics* which received the James Beard Award. Admission to talk is free. Intimate dinner with the author to follow in Flower Power's private garden catered by Osteria Stellina.*

JUNE 27, 3:00 P.M., TOBY'S FEED BARN, POINT REYES STATION

Deborah Madison, author of *Seasonal Fruit Desserts from Orchard, Farm and Market*, in conversation with Mike Madison, author of *Blithe Tomato*, and Wendy Johnson, one of the founders of Green Gulch Farm. Siblings Deborah and Mike Madison have established deep roots in today's food movement. Deborah is both a chef and author and Mike has been a farmer and advocate for local farmers markets. Admission to talk is free. Champagne and dessert reception with the authors to follow in Flower Power's private garden. Desserts from Deborah Madison's book will be created by Osteria Stellina.*

JULY 3, 7:00 P.M., POINT REYES BOOKS, POINT REYES STATION

Joanne Neft, author of *Placer County Real Food*, took on the ambitious goal of creating and hosting fifty-two meals over the course of one year using only fresh food from local family farms. Neft will share her experiences, family style menus and seasonal recipes.

JULY 10, 7:00 P.M., TOBY'S FEED BARN, POINT REYES STATION

Raj Patel author of *Stuffed and Starved: The Hidden Battle for the World Food System* and *The Value of Nothing: How to Reshape Market Society and Redefine Democracy*. "Nowadays people know the price of everything and the value of nothing," writes Raj Patel. Author, activist and academic, Patel shows how our faith in prices as a way of valuing the world is misplaced. He reveals the hidden ecological and social costs of a hamburger, and asks how we came to have markets in the first place.

AUGUST 7, 6:30 P.M. TOBY'S FEED BARN, POINT REYES STATION

Alice Waters, author of *In the Green Kitchen: Techniques to Learn by Heart*, in conversation with The Kitchen Sisters', Davia Nelson. A lively conversation between two luminaries of the food world. Alice Waters has been a champion of the sustainable, local cooking movement for decades. Davia Nelson is an award-winning NPR producer of The Kitchen Sisters and author of *Hidden Kitchens, Stores, Recipes and More*. Admission to talk is \$25 per person. Pre-reception at Toby's Feed Barn for an additional fee, catered by Osteria Stellina. Proceeds help support the Point Reyes Farmers Market.*

AUGUST 21, 7:00 P.M., POINT REYES BOOKS, POINT REYES STATION

Temra Costa, author of *Farmer Jane: Women Changing the Way We Eat*. A special celebration dedicated to the women farmers of Marin. Farmer Jane profiles thirty women in the sustainable food industry who advocate for creating a more holistic and nurturing food and agriculture system. The celebration is a tribute to all of Marin's women farmers and their contributions to local agriculture and food production, and includes a conversation with three ground-breaking Marin Organic members: Janet Brown of Allstar Organics, Sue Conley of Cowgirl Creamery and Sara Tashker of Green Gulch.

TBD SEPTEMBER, 7:00 P.M., TOBY'S FEED BARN, POINT REYES STATION

Dr. David Kessler, author of *The End of Overeating: Taking Control of the Insatiable American Appetite*. Dr. David Kessler is a writer, academic and former commissioner of the US Food and Drug Administration. In his book, *The End of Overeating*, he explains how humans become hardwired to crave foods with fat, sugar and salt, Kessler met with scientists, physicians and food industry insiders to learn why humans cannot resist these foods.

TBD SEPTEMBER, 7:00 P.M., POINT REYES BOOKS, POINT REYES STATION

Jonah Raskin, author of *Field Days: A Year of Farming, Eating, and Drinking Wine in California*. Jonah Raskin's *Field Days* chronicles the renaissance in organic farming and eating locally that is unfolding in Northern California. Raskin tells of the year he spent on Oak Hill Farm working the fields, selling the produce at farmers markets and following it to the table at local restaurants.

TBD SEPTEMBER, 7:00 P.M., TOBY'S FEED BARN, POINT REYES STATION

Novella Carpenter author of *Farm City: The Education of an Urban Farmer*. Novella Carpenter writes about urban farming and sustainable food production. In her memoir, *Farm City*, she describes a small urban agricultural oasis that she created on an empty lot deep in the heart of Oakland.

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Celebrating the Local Food and Wine of Marin, Napa and Sonoma Counties



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