
edible EVENTS

June 2- July 29, 11 a.m.- 5 p.m.

The Art of Food

2513 Blanding Avenue

Info: 510-548-7461

www.rhythmixculturalworks.org

Alameda's new art space, K Gallery, is hosting an exhibit of food-related artwork by local and nationally recognizable artists including Guy Diehl, Charlie Milgrim the Jello sculptor, and Gail Skoff, who's hand-colored photographs illustrate the cookbook classic *Chez Panisse Cooking*.

July 4, 10 a.m. – 4 p.m.

Ardenwood Independence Day

Ardenwood Historic Farm

34600 Ardenwood Boulevard, Fremont

Info: 510-796-0663

www.ebparks.org/parks/arden.htm

Bring the whole family and enjoy this historic-style 4th of July celebration with patriotic music, kids games, inventive races, the ever-popular egg toss and a steam engine. Taste some finger lickin' foods before you head off to the fireworks.

July 8

4-H and FFA Livestock Auction at the Alameda County Fair

Info: Janet Lemmons, 510-581-2577

It's an old fashioned animal auction. A great way to fill up your freezer with high-quality meat while also supporting youth education. Read more on the next page.

July 17, 3-7 p.m.

The Pitstop: Peaches & Barbecue Tuesday Berkeley Farmers' Market

Center St. at MLK Jr. Way, Berkeley

Info: 510-548-3333

www.ecologycenter.org/bfm

The Berkeley Farmer's Market is celebrating its 20 years a program of the Ecology Center. Stop by for Sizzling Market Meats, BBQ Veggies Treats by Bryant Terry and top it all off with delicious peach cobbler from Frog Hollow Farm.

July 26, 6-9 p.m.

Livermore Wine and Food Experience "A Taste of Terroir"

Palm Event Center, Ruby Hill

Info: 925-449-8706

www.trivalleyconservancy.org

Livermore has a bounty of wineries and farms that come together on this night to come up with all local, all delectable pairings of food and wine. Everyone gets to vote on their favorites for the People's Choice Award. Carpooling encouraged.

July 28-30, 11 a.m.-7 p.m.

Benicia Waterfront Festival

Downtown Waterfront Promenade

Info: 707-745-5435

Enjoy a mélange of water races, knot-tying classes and masses of seafood, not to mention carnival rides and horse jumping. Live bands will play their own songs as well as classics from the Beach Boys and Jimmy Buffet. A wine garden, 35 micro-brews and fish done in every way imaginable will fill you and your family up while you watch the jet ski races.

August 18, noon – 3 p.m.

Jazzy Tomatoes at the Saturday Berkeley Farmers' Market

Center St. at MLK Jr. Way, Berkeley

Info: 510-548-3333

www.ecologycenter.org/bfm/

Jazz and tomatoes, what more could you ask for? Snack on a Delish Tomato Dish from Venus Restaurant while you listen to Mike Marshall and Jovino Santos Neto.

August 26 and 27, noon – 6:30 p.m.

Vallejo Jazz, Art and Wine Festival

Vallejo Waterfront

Info: 707-642-3653

www.vallejojazzfestival.com

Showcasing the Bay Area's jazz, art and winemaking heritage, this 13th annual celebration features three stages, a fine art gallery and a tasting garden. Proceeds go

to benefit fine arts scholarships and non-profit arts education programs. \$15 for one day, \$25 for both days, under 10 free.

September 1-3

Art and Soul Festival

Downtown Oakland

"If there's a better way to spend Labor Day weekend in all of Northern California please let us know" says the Oakland Tribune. This festival hosts world-famous soul and R&B singers, an Oakland's Own section, a slew of craft booths and of course a plethora of great foods, many from the Oakland community. Entry is only \$5.

September 22

Brentwood Agricultural Land Trust 3rd Annual Fundraiser Dinner

Info: www.brentwoodaglandtrust.org

If you read about last year's exquisite edition of this feast in *Edible East Bay Summer 2006*, you'll know it's not to be missed. This year the dinner will be held at the scenic Hannah Nicole Vineyards.

September 15, noon – 7:30 p.m.

Delta Blues Festival

Downtown Antioch

Info: 925-706-2386

www.deltabluesfestival.net

Don't miss this swingin' free event in the heart of Antioch, featuring blues guitar greats Chris Cobb and Roy Gaines, as well as Bay Area Blues Divas. BBQ, corn on the cob and other down home food all day.

September 22, noon – 7 p.m.

Cajun/Zydeco Festival

Ardenwood Historic Farm

Info: 510-796-0663

www.ebparks.org/parks/arden.htm

Dance to the Zydeco stylings showcased at this popular yearly event. Cajun feasting, and general lively commotion make this a musical, memorable celebration. Tickets are \$18 at the door, less for kids, proceeds go to various charities in New Orleans.

October 6 and 7

Hoes Down Harvest Festival 20th Anniversary

Capay Valley

Info: 800-791-2110

www.hoesdown.org

Come celebrate the 20th anniversary of this great agricultural arts and sustainable living festival. On Saturday, October 6 at Full Belly Farm the fun includes produce and crafts markets, farm tours, a magical children's area, live music, and fresh, organic food, plus workshops on topics such as tree pruning, herb gardening, solar energy, and compost-making. Admission: adults \$15, children (2-12) \$5, under 2 free. Camping on Saturday night is \$20 per car. Full Belly Farm is off of State Highway 16, just past Guinda in the Capay Valley. On Sunday, October 7, the celebration continues with seminars on various farms throughout the Capay Valley: hedgerows and birds, bio-diesel, olive oil production, a guided raft trip down Cache Creek focusing on regional wildlife, art in the agricultural landscape, and more. Admission for individual workshops: \$10-35. Pre-registration required. ☛

Sheep photo by Carole Topalian, scarecrow by Cheryl Koehler



Serena Bartlett, publisher of GrassRoutes Urban-Eco Travel guides, brings us all the latest and greatest local events, but she needs your help! Please email events@edibleeastbay.com with your news items and event tips.

The Fair is their Market Place

Every summer all over the country, young people who have participated in 4-H and FFA (Future Farmers of America) livestock programs take thousands of animals to their local county fairs where the animals are sold to the highest bidder in a real, old fashioned auction.

The County Fair Junior Livestock Auction is the culmination of a year's work and activities for these kids, who have selected, fed and groomed one or more animals, bringing their project to the fair to be judged and graded. The animals can be sold at auction only if the judges deem them worthy, so there is a great incentive for the young people to take good care of their animals throughout the year.

Buyers who purchase the livestock are helping to support a unique educational program for agriculture. It gives young people a chance to learn what it takes to produce food for our tables. They are also learning how to be in business for themselves.

Of course, the auction does not ensure a bargain price for the buyer. The business these young people are undertaking is on a small scale and their costs are higher than those of a commercial producer. Buyers instead have the satisfaction of knowing that they are encouraging a small business enterprise, receiving high quality meat, and encouraging young people in their pursuits of numerous fields of higher education and careers; i.e., ag science, biotechnology, communications, marketing, and research.

If a whole animal seems like too much meat, consider splitting the purchase with friends, donating all or part to charity, holding a barbecue for employees or clients, or even reselling the animal at market price to a commercial packer at the auction, absorbing the cost per pound difference as your contribution to 4-H and FFA youth. Restaurants and markets that purchase an animal at auction can advertise the purchase to their customers.

To give you an idea of how much meat you will be purchasing, consider that a hog will weigh between 210 and 260 pounds live, but cut and wrapped, the average yield will be only 125 to 135 pounds. A steer, which will weigh between 950 and 1300 pounds live will yield 430 to 700 pounds cut and wrapped. Lambs will weigh between 100 and 130 pounds live, which cut and wrapped yields an average of 50 to 60 pounds, an amount that will fit in most standard home freezer compartments.

The price you pay today at the Junior Livestock Auction is a small investment in the future of American agriculture.

For more information, contact Janet Lemmons at 510-581-2577

