

EDIBLE EVENTS

La Milpa Organica Open House, Saturday, June 20; Saturday, July 18; and Saturday, August 15. The Escondido farm hosts its monthly 'third Saturday' open house potluck and movie. The free open houses are designed to allow the community to visit the farm, see where their food is grown, and share a meal with like-minded people. After dinner, a film is shown in the farm's outdoor theater. The potluck starts one hour before dusk, and the movie begins as dusk turns to dark. Bring a dish to share. www.milpaorganica.com.

Cooks Confab "Meat" Dinner, Saturday June 7, 3 p.m. Cooks Confab is a group of San Diego chefs who get together to create multiple-course meals centered on a theme or ingredient. At the event, each course is presented by a different chef. The June event will be hosted by Nine-Ten in La Jolla, with the central theme being "meat." The event is \$90 per person, with \$5 of each ticket going to Slow Food San Diego. Find the menu and see who's cookin' at www.cooksconfab.com.

12th Annual Real Ale Festival, Friday, June 12, 4 p.m. – 11 p.m. & Saturday, June 13, 11 a.m. – 11 p.m. This annual event at Pizza Port Carlsbad showcases "real ale," which is more commonly known as cask-conditioned beer. Cask beer is unfiltered, un-carbonated, and served through a hand pump. If you haven't tried a cask beer, ask around—many restaurants and beer bars have at least one in their lineup. If you're a cask beer fan, the Real Ale festival promises to be a real treat. Tickets are \$25. www.pizzaport.com

San Pasqual Academy Field Day, Saturday, June 20th, 8 a.m. to noon. Join Slow Food San Diego for a tour of the San Pasqual Academy's three acres of gardens followed by a by a pot-luck picnic lunch. In between, help work on projects, harvest produce, and plant seeds for summer crops. Bring a \$5 donation, any garden tools you can donate, and a dish to share. www.slowfoodsandiego.org

Third Annual San Diego International Beer Festival, Saturday June 26, 4 – 8 p.m. & Sunday June 27, noon – 7 p.m. Formerly called the Craft Brewer's Festival, this annual event at the San Diego County Fair allows 21-and-over fair-goers to sample craft beers from around the world—and of course from around the county. (Last year's Best in Show was none other than Vista's Green Flash West Coast IPA.) Tickets range from \$27 to \$43 for one-day entry and \$64 to \$70 for both days. The day's events include a cooking with beer contest, a beer education area, and, of course, plenty of 1-oz. beer tastings. www.sdfair.com/fair

Solana Center Composting Workshop, Sunday, June 27, 8 a.m. – 10 a.m. Master Composters from the Solana Center will lead a free composting workshop at the San Diego Zoo. Learn how to turn your kitchen and yard scraps into rich compost. Registration is required but the event is free. The class will be taught at the Otto center, 1 block south of the Zoo's main entrance. www.solanacenter.org

Slow Food Urban San Diego Stage Coach Dinner, Sunday, June 28, 1 p.m. – 5 p.m. Newly formed Slow Food Urban San Diego teams up with Old Town State Historic Park to celebrate the food and culture of early San Diego. Farmers and artisan producers will team up with chefs to create dishes inspired by San Diego's culinary history. Guests can spend the afternoon wandering from food station to food station in Old Town State Historic Park, sampling historic dishes, plus local beer and wine. The \$45 entry fee will benefit Slow Food. www.slowfoodurbansandiego.org/events

Del Mar Fair Junior Livestock Auction, Saturday, July 4. Local 4-H and Future Farmers of America members auction off their



carefully raised animals during this annual event. The students spend their own time and money raising cattle, pigs, lamb, goat, and poultry, and proceeds from the auction go directly back to the student. Team up with a friend or two to bid on a whole animal—the students can help arrange for processing and you may soon have a freezer stocked with local meat.

San Diego Roots Growing Places Art-for-Food Show, mid-summer. (Date not final as of press time.) San Diego Roots Sustainable Food Project hosts its first annual art exhibit and silent auction, featuring two- and three-dimensional art centered on the theme of "Food & Farm." Proceeds will go toward San Diego Roots organic farming and education efforts. Are you an artist? Consider making and donating art for the event! www.sandiegoroots.org/growing_places

Stone 13th Anniversary Celebration, Saturday, August 22, 11 a.m. – 6 p.m. This year's celebration is conveniently timed to coincide with San Diego Beer Week. The beer festival will be held on the grounds of Cal State San Marcos, and as always will feature both local and visiting breweries. Tickets are \$35 for one session; proceeds are donated to charity. www.stonebrew.com/13th

Photograph: Carole Topalian