

FOOD week!

Join us for a week of discussion of our campus and regional food system! Whether you are interested in learning about social justice, or just want to get your hands dirty, there is an event for you.

ALL EVENTS ARE FREE

feb. 12 PICA Edible Plant ID Workshop, 1-4pm at The Village

Learn more about delicious native shrubs on campus! This workshop will answer any questions you may have about what edible plants exist on campus. For more information contact Lidia at: ltropian@ucsc.edu

**feb. 13 Meatless Monday- all day, College Eight/Oakes Dining Hall
PICA Market Cart at Quarry Plaza, 1:30-2:30pm**

feb. 14 Weed Dating & Seed Exchange at Kresge Garden 3-5pm

Join us on Valentines Day to spend some time tending to the plants and soil while connecting with lovely people. Bring your sweetheart or just yourself and come kick back in the hammock, pull some weeds, and drink fancy tea! For more info : garden-coop-core@googlegroups.com

**feb. 15 Blueprint Breakout: Food Systems, Academics & Curriculum
5:30-8pm, College Eight Red Room**

Join the Student Environmental Center at the 5th and final Blueprint Breakout event of the year! What is working? What isn't? What are our visions for the future? Come enjoy a free, locally-sourced dinner and discuss what action steps we can take to realize our visions for our campus! For more info: cbobroff@ucsc.edu

**feb. 16 Transformative Education Cafe hosted by Community Agroecology Network
6-8pm, Kresge Student Lounge**

Celebrate the 4th Annual EI Intercambio with CAN at this collaborative workshop on Interculturality for Transformative Education. This special night will be a space where students, faculty, and staff can exchange ideas and participate in an active, fun dialogue on deepening roots for sustainability. For more information visit: canunite.org

feb. 17 Farm Fridays- 12-2pm, Crown/Merrill Dining Hall

Stop by for lunch to enjoy a special dish made with seasonal ingredients grown on our campus organic farm and ALBA Organics. Farm Fridays moves around campus between our 5 dining halls week to week. Check out the full schedule for this quarter and learn more at: dining.ucsc.edu

Green Chef- 6-7pm, College 9/10 Multipurpose Room

The heat is on at this year's Green chef competition! Seven groups of 3 students registered to compete in preparing a dish with a secret ingredient, which won't be revealed unless you come check out the event! Which team will reign supreme, as the green cooking machine? For more information, e-mail: greenchefucsc@gmail.com

Taste of Santa Cruz- 6-8pm, College 9/10 Multipurpose Room

As a pre-conference to the Real Food Challenge's National Summit: Breaking Ground 2012, we will be hosting a local tasting fair featuring artisanal producers, restaurants, and farms from our region. Join us and celebrate the great flavors of the Central Coast! For more information: ucscfswg@gmail.com

feb 18 PICA Work Day- 10-2pm, PICA Garden

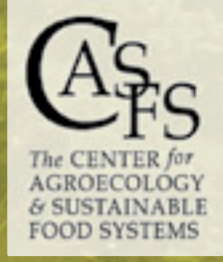
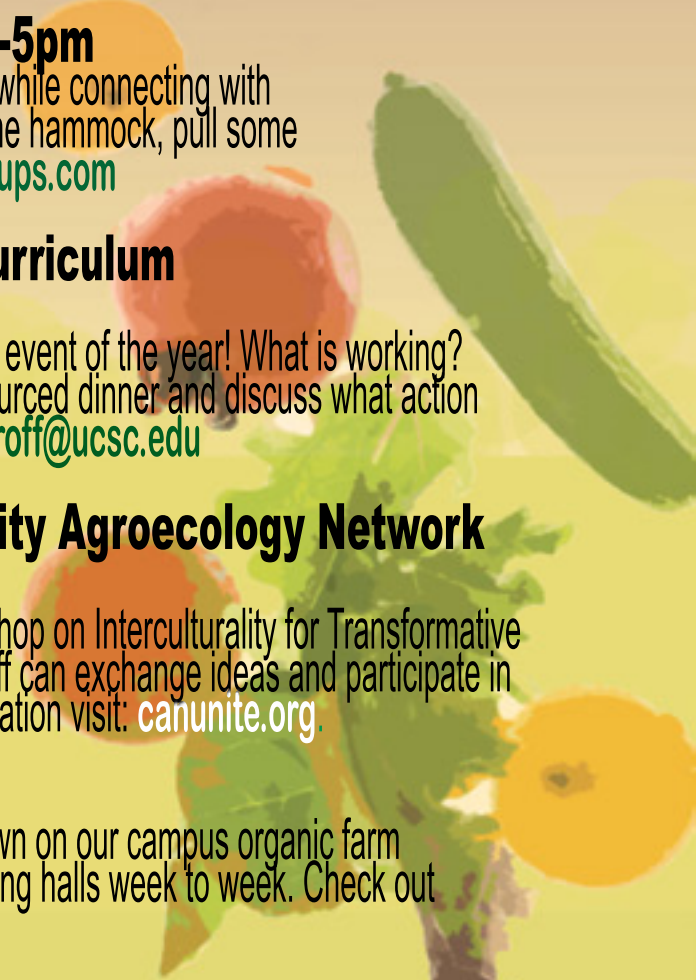
Breaking Ground 2012 Real Food Challenge Nat'l Conference- 8am-10pm, 9/10 MPR
E-mail: ucscfswg@gmail.com

feb. 19 Kresge Garden Work Day- 10-2pm, Kresge Garden

Breaking Ground 2012 Real Food Challenge Nat'l Conference- 8am-10pm, 9/10 MPR
E-mail: ucscfswg@gmail.com

feb. 20 Breaking Ground Intensive Workshops- 9-12pm

Itching to get your hands in some soil or learn about global trade? Monday's intensive workshops will give you all the knowledge you will need! Contact: ucscfswg@gmail.com for more information.



For any questions or comments about these events, call: 831-459-3675



We would like to make these events accessible to people with disabilities. For accommodations please contact SOAR at (831) 459 2934