

National Farm to School Network Southeast

SPECIAL EVENT



How can you expand local food marketing initiatives in your community?

ASAP
Appalachian
Sustainable
Agriculture
Project

Farm to School programs have become an integral part of the local food movement across the county and will be a major focus as part of ASAP's [2009 Local Food Institute](#). Specifically addressing the four components of farm to school (local food in schools, farm field studies, school gardens and local food cooking), ASAP staff will offer strategies for program implementation and sustainability. This intensive training has a limited capacity in an effort to offer individualized attention and focus on participant needs. Registration includes three nights lodging and eight meals. Please share this announcement with those that may be interested.

Thanks for all your work!

Molly

Local Food Institute 09 September 24 - 27, 2009 Asheville, North Carolina

Learn how to build your local food economy. Come to the Local Food Institute.

The Local Food Institute is an intensive, immersive two and half day program with a packed schedule of classes, field trips, and mealtime presentations. The Local Food Institute is organized by Appalachian Sustainable Agriculture Project (ASAP), a nationally recognized nonprofit organization credited with sparking the local food movement in Western North Carolina and making the Asheville area the "Foodtopia" it is today.

The program:

The two and half day program is designed for individuals and organizations interested in developing local food market initiatives. Registration is limited to 20 people.

- Using local examples, leaders and practitioners will provide diverse perspectives on the opportunities, strategies, and challenges to building local food economies.
- Classroom time will teach participants how to rebuild local food economies. Classes are grounded in a pragmatic and strategic approach.
- Visits to sites in Asheville will provide participants with hands-on learning experiences and opportunities to interact with people who are actually doing local food work.

What you'll do:

- Learn from ASAP and other leading innovators through structured instruction.
- Examine specific aspects of local food market initiatives through visits to restaurants, tailgate markets, and schools.
- Interact with teachers, farmers, tourism professionals, farmers market planners and managers, chefs, wholesalers, and community organizers.
- Apply what you have learned to your own work and community.

What you'll take home:

- A solid understanding of the benefits of developing your local food economy.
- Knowledge of the key resources, community assets, and partners needed in order to undertake local food initiatives.
- Resources to use as models in your community.

Date and duration: The Local Food Institute begins Thursday evening with a welcome dinner and ends at 11:00a.m. Sunday.

Costs: The cost of registration covers events and activities, all meals, and lodging at Haywood Park Hotel in downtown Asheville. In the interest of keeping costs down, registrants have the option of sharing a room with another conference attendee.

Space is limited; only 20 can participate. Register early!

Early Registration by August 25:

\$1000 for a shared room
\$1350 for a private room

Late registration by September 9:

\$1200 for a shared room
\$1550 for a private room

Other information you need to know:

The Institute will take place at a variety sites within walking distance of the Haywood Park Hotel-expect to walk several miles per day. Bring your walking shoes and appropriate clothing.

Let us know if you need special arrangements.

Register