

INVITING THE PLANET TO DINNER 2013

-Inspiring - Innovative - Delectable -
Sustainable!

MARCH 14: OHIO GOLD: MAPLE SYRUP

Learn about the magic that goes into making maple syrup, a regional delicacy and cultural icon of the Northeast. (\$10)

APRIL 11: CONSERVATION THROUGH COFFEE

How does fair trade coffee affect wildlife and people in other countries? Local roastery Rising Star shows how a passion for people, place, and great coffee go hand in hand (\$12)

MAY 9: THE BUZZ ON HONEY

Naturalist and beekeeper Kathy Schmidt takes you on a fascinating- and delicious- trip into the world of honeybees. (\$12)

AUGUST 8: TASTE OF OHIO DINNER

The Buckeye State abounds with wonderful people producing wonderful foods. Fill up on a full course meal showcasing Ohio's finest while dining *al fresco* beside the Rocky River. (\$50)

SEPTEMBER 12: GOODNESS OF GARLIC

Robust, healthful, strengthening- who doesn't love garlic? Meet organic garlic growers Fred & Chris Thaxton and learn about how farming can help enrich the land through thoughtful practice. (\$12)

OCTOBER 10: GOATS ARE TASTY!

A staple meat all over the world, North Americans are just now catching on to the fact that goat tastes GOOD! Kraner Farms demonstrates how satisfying your carnivorous cravings needs not equate to unsustainable, factory farmed beef. (\$12)

NOVEMBER 14: LAKE ERIE'S FINEST

Why ship in seafood from across the world when the waters of Lake Erie offer the best bounty of all the Great Lakes? Learn which species are choice edibles, and get a primer on filleting! (\$12)

Tastings prepared by local eco-chef
Rae Endreola

All programs run from 7 - 8:30 p.m. at
Rocky River Nature Center
440-734-6660
www.clemetparks.com



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