

January 2008

EVENING MEALS AT THE LOPEZ SCHOOL

EVERYONE IS INVITED!

WHEN: Thursday, January 31, 2008. Come anytime between 5:30 and 7:00 in the evening.

WHERE: Lopez School Multi-Purpose Room. Enter at the elementary school red double doors.

WHAT: Delicious meal with local, high quality food, grown using organic methods, yet affordable!

WHY: Why not? Skip the shopping, cooking and cleaning -- save time and money, have fun and relax!

FOOD! EASY, AFFORDABLE, LOCAL & DELICIOUS!

The quality of organic food is reflected in its higher cost. Evening Meals at the School offers an affordable meal for the entire community - locally grown and “chef” prepared!

Join in an evening to remember! Our own Island Piper Helen Sanders will lead us in a traditional Scottish bagpipe procession into the transformed multi-purpose room, now transformed into a dining venue with family friendly table cloths, china dishes, table decorations of candles and local greens. Come at 5:30 for the bagpipes, spend a moment pondering the significance of the “Hunger Moon,” a traditional name in some cultures for the month of January, and have a meal prepared by our locally famous chefs!

The idea for the Evening Meals at the School grew from what we learned through the Future of Food -- real food, grown in living soil, locally produced using organic methods. is profoundly beneficial for the health and welfare of individual, the community and the environment. But access to such real food is often limited due to its cost compared to that of subsidized agribusiness.

Evening Meals at the School is a way to offer real food at affordable prices and help bring farming back to our local economy. It is a way to help family and friends get together for a meal and have a little more money and time to spare as a result. Supporting the local economy has real benefits. The dollars spent in the community circulate to businesses and help keep the people here who make our island home so special. The cost for this meal is \$5 for Adults, \$1 for Children 12 and under, \$15 for big families (choice of individual or family rate). Sponsors and donations are welcome to help with the cost of the meal. Thanks to Diana Bower for the original artwork!



Chefs Kim Bast and Jean Perry will take over the cooking for the night!

Menu

Savory White Bean and Pumpkin Chili;
with side dishes
Lopez Lamb Sausage
Tri-color Cole Slaw
Brown rice or Quinoa
Red Velvet Chocolate Beet
Cake

Questions? Comments! RSVP Appreciated, not required. Email us at info@opezlocavores.org