“Good Eats & Music” -- Sonoma State University invites the community to hear from distinguished speakers and enjoy a locally sourced lunch and musical entertainment

SONOMA COUNTY, CA -- September 2, 2009 -- The Sonoma State University campus chapter of Slow Food USA will host a public event featuring speakers, a locally sourced lunch and live music on Sunday, October 11, 2009 from noon to 4 p.m.

Distinguished guest speakers include Josh Viertel, President of Slow Food USA, Dr. Ruben Armiñana, President of Sonoma State University, and Mark Arax, noted author of “West of the West: Dreamers, Believers, Builders, and Killers in the Golden State”.

The lunch menu is a collaboration between Slow Food and Sonoma State’s Dining Services department. It will be locally sourced, and will feature sustainably-raised chicken from Soul Food Farms of Solano County, Sonoma County baby potatoes, a baby-green lettuce salad and apple crisp made from the orchards of Western Sonoma County.

A pre-lunch wine and artisan cheese mixer is planned, during which time there will be a display of Slow Food chapter-sponsored projects to preserve locally endangered foods such as the Bodega Bay Red Potato, the Gravenstein Apple and heritage turkey breeds, as well as programs that educate children through garden-to-table school activities.

In addition to the speakers and displays, three bands are scheduled to play: The Easy Leaves, Open Market, and Blue Shift.

The event is open to the public, to all Slow Food members and to those who have an interest in food, and its impact to our culture, health and wellbeing. “Food is a common language and a universal right. Good, clean, fair food can no longer be considered a privilege; we must acknowledge it as a right.” –Josh Viertel, President Slow Food USA.

Good Eats and Music Event Details

Sunday, October 11, 2009 from 12:00 – 4:00PM at Sonoma State University – “Lake” area General Admission: $38 Students: $25. Parking is free Purchase at: www.brownpapertickets.com/event/80256

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About the Sonoma State University Slow Food student chapter: The chapter has 25 members and is 18 months old. It is California’s first, and the nation’s eighth Slow Food college chapter. The chapter’s mission is to promote quality locally produced food on campus and in the community. Information about the chapter (membership, activities) can be found at [www.slowfoodssu.blogspot.com](http://www.slowfoodssu.blogspot.com)

About Slow Food USA
Slow Food USA is a non-profit organization working to create a just and sustainable food system. Slow Food USA has 200 chapters in communities and on campuses across the U.S., with more than 50,000 members and supporters, and is part of a larger 130-country international network. The organization creates youth programs to bring the values of eating local, sustainable and just food to schools and campuses, preserves and promotes vanishing foods and food traditions, and advocates for a national food policy in which all people can eat food that is good for them, good for the people who grow it and good for the planet. [www.slowfoodusa.org](http://www.slowfoodusa.org)