

YOU ARE WHAT YOU EAT

At the San Diego Natural History Museum, learn how what you eat affects the world around you.

Sustainable Planet: Food

LECTURE SERIES

HOSTED BY LOREN NANCARROW

Growing a Social Movement to Change the Food System

Erika Lesser, Executive Director of Slow Food USA

When Slow Food was founded in 1989, the movement got a reputation for representing long lunches, abundant wine, and a utopian view of gastronomy. Its worldwide network now includes 100,000+ consumers, farmers, activists, students, and researchers. Learn what Slow Food is doing to move us toward a food system that is good, clean, and fair.

Tuesday, October 6; 6:30–8 PM

Cultivating Justice through Sustainable Food Systems

*Heather Fenney, Community Services Unlimited, Inc.;
and Ellee Igoe, San Diego International Rescue Committee*

Nearly one-third of all greenhouse gas emissions comes from the food and agriculture sector. Learn how a local, sustainable, and just food system can help reduce and reverse effects of global warming.

Tuesday, November 10; 6:30–8 PM

Sustainable Agriculture: A Necessary Transition

Dave Henson, Executive Director, Occidental Arts and Ecology Center

We can, and must, transition to an agricultural and food system that is ecologically sustainable, economically viable, and socially just. Learn about the current “hot topics” surrounding our agricultural system, and discover ways to be part of the solution.

Tuesday, December 1; 6:30–8 PM

Ecology of Soil: A Public Health Concern

Lecture with Angie Tagtow, IATP Food & Society Fellow, Advocates for Good Food

Investigate the Iowa food landscape and explore the soil-to-health connection. Learn and how “good food” can boost the health of your family, farm, community, and the Earth.

Tuesday, January 12, 2010; 6:30–8 PM

Eating Greener: The Ecology of Food

Aaron French, Author and Eco-Chef

Learn about a unique approach to combining natural history with food ecology to understand our food systems. Discover the truth behind current food buzzwords used in the media and in grocery stores.

Tuesday, February 2, 2010; 6:30–8 PM

Victory Gardens: Join the Garden Revolution

Rose Hayden-Smith, Ph.D., Director, University of Cooperative Extension, Ventura County

At no point in our lifetimes has the interest in gardening, urban agriculture, and local food systems been so intense. Review case studies, learn about national policies and models, and discover the work needed to sustain the Victory Garden model as part of the overall local food movement.

Tuesday, March 2, 2010; 6:30–8 PM

Developing Sustainable Foodsheds: The Next Steps in Eating Local

*Panel Discussion with members of Roots of Change, moderated by
Michael Dimock, President, Roots of Change*

Global climate change, competition for use of cropland, population growth, and aging farmers all raise serious questions about our nation's ability to feed itself over time. Moreover, the relationship between health and diet makes it essential that we focus greater attention on access to healthful, nutritious, and fresh food. Learn about the issues related to foodsheds development in the U.S. as discussed in a recent summit meeting with the USDA.

Tuesday, May 4, 2010; 6:30–8 PM

Note: advance registration recommended.

\$5 PER LECTURE

WWW.SDNHM.ORG/CLIMATE

619.255.0203 FOR MORE INFORMATION OR TO REGISTER

 **SAN DIEGO NATURAL HISTORY MUSEUM**

