recently-retired head gardener for Prince Charles’ royal estate and one of the world’s foremost experts on organic and sustainable horticulture, David Howard will offer a rare insight into the Highgrove’s royal gardens, which have been described as a “perfect miniature ecosystem.” He will also offer ideas for translating his celebrated methods to your home gardens.

Ethne Clark
current editor of Traditional Home Magazine and author of The Art of the Kitchen Garden, Ethne Clark will explore contemporary home food production from a historical standpoint.

Georgeanne Brennan
local best-selling author, leader of Slow Food Yolo, and teacher, Georgeanne Brennan speaks about the benefits of small kitchen gardens and highlights the satisfaction to be found from cooking with the bounty it provides.

Taste of the Region
This is a spectacular opportunity to sample a wonderful array of regional farm-raised and artisan-crafted products. Attendees will have the opportunity to taste products ranging from heirloom tomatoes and wine grapes to caviar, handcrafted cheeses, bread, chocolate, and smoked fish. Also included is a selection of Yolo and Sacramento County wine and beer.

Alta Mesa Winery • Babycakes Bakery • Ginger Elizabeth Chocolates • Good Humus Produce • Grateful Bread Company • Lusczos Smoked Fish • Leiner’s Quality Honey • Morant’s Old Fashioned Sausage Kitchen • Railbridge Cellars Wine • Sudwerk Beer • Sterling Caviar • UC Davis Olive Oil • UC Davis Wine Grapes • Yolo Bulb

Date: Saturday, September 27, 2008
Time: 4:30—Registration & Refreshments
5:00—Ethne Clark & Georgeanne Brennan
6:00—Taste of the Region
7:00—David Howard
Place: UC Davis Sciences Lecture Hall & Courtyard
Price: $75 per person (includes all tastings and speaker series)
Purchase: www.goodlifegarden.ucdavis.edu/events
Email: goodlifegarden@ucdavis.edu

Located at the Robert Mondavi Institute for Wine and Food Science, this new UC Davis Garden celebrates good food and good health. The garden links the culinary arts, nutrition, and wine and food sciences in an academic setting, and offers year-round public events, workshops, internships, and volunteer opportunities.

You are invited!