

FOR IMMEDIATE RELEASE

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Cal Poly SLOcavore to Host Heritage Poultry Weekend Sept. 5-7

SAN LUIS OBISPO — Cal Poly SLOcavore will host three heritage poultry events Friday through Sunday, Sept. 5-7.

These events provide fun, hands-on opportunities to learn about heritage poultry. Breeders, farmers, consumers, chefs and enthusiasts will benefit greatly from these heritage poultry events.

Central Coast poultry producers are discovering the advantages of these historical, standard breeds of poultry.

The Celebration of Central Coast Foods dinner, from 6 to 9 p.m. Sept. 5, will feature sustainably raised, locally grown heritage poultry prepared by chef Steve Pope, who specializes in cooking with heirloom breeds. A unique medley of farm-fresh regional foods will also be prepared with the assistance of Pandee Pearson, former chef at Adelaide's at Trilogy and Window's on the Water in Morro Bay. This feast will feature Central Coast wines. Cost: \$59. Location: Santa Margarita's Rinconada Dairy.

On Sept. 6, Jim Adkins, nationally recognized poultry expert and founder of the Sustainable Poultry Network, will lead the Heritage Poultry Intensive. This comprehensive training workshop is ideal for those raising or thinking about raising standard-bred poultry for farming, marketing, exhibition, preservation or fun. The workshop will provide an in-depth look at how to properly identify and select heritage poultry breeds as described in the American Poultry Association's Standard of Perfection. The basics of genetics and breeding will also be discussed. Cost: \$125. Location: Santa Margarita's Pozo Organic Farm.

The Advanced Training in Heritage Poultry Husbandry on Sept. 7 will build on the previous day's workshop by providing coverage of the critical issues involved with successful poultry husbandry, including facilities, feed, forage, handling, marketing, health management and disease control. Participants will also receive one-on-one consultation with Adkins. Cost: \$100. Location: Santa Margarita's Pozo Organic Farm.

Early registration is encouraged, as space is limited. Participants can register online through the SLOcavore website at www.slocavore.calpoly.edu.

More information is available on the SLOcavore website and the SLOcavore Facebook page at www.facebook.com/calpolyslocavore.

About SLOcavore

Cal Poly SLOcavore allows people to experience the Central Coast through its foods, wines, lifestyle and stewardship of the land. SLOcavore's workshops, events and public engagements promote an insider's taste of the "SLO life." In keeping with the Cal Poly Learn by Doing tradition, offerings focus on experiential education that deepen the understanding of what people see, taste and explore. SLOcavore is a collaboration between Cal Poly Extended Education and the College of Agriculture, Food & Environmental Sciences' Center for Sustainability.

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