



News

Sept. 22, 2008

MEDIA ADVISORY

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Cal Poly Organic Farm Hosts Night of Specialty Food Tasting and Tours

To: News Editors, Assignment Editors, City Editors, Photo Editors, Reporters

What: An Evening at Cal Poly's Organic Farm featuring organic food, boutique wines and specialty foods including Cal Poly wines, cheeses, fruits, vegetables, and chocolates, all available for tasting.

The evening is highlighted by tours of the Organic Farm and an Heirloom Tomato Tasting. Heirloom tomatoes are a delicious, antique variety not commonly found in stores.

Why: Speak with a new crop of environmental stewards who are harvesting foods rich in nutrients, sumptuous to taste and safer for the environment. The evening is an opportunity for photos and interviews with educators in crop science, organic farming and sustainable practices.

Who: Cal Poly's College of Agriculture, Food and Environmental Sciences, the Horticulture and Crop Science Department and the Sustainable Agriculture Resource Consortium (SARC) host the evening.

When: Tuesday, Sept. 23

4:30 – 6:30 p.m., tasting and tours.

5:15 p.m., comments from SARC's Hunter Francis and university experts in organic farming and sustainable practices.

Where: Cal Poly Organic Farm

Directions:

From Hwy 1, take the Highland Drive entrance into Cal Poly

Turn left onto Mt. Bishop Rd

After ¼ mile, follow the road to the Right onto the dirt road (right of Vet Clinic)

Go ½ mile (past the Rodeo Unit) to the top of the hill

The Organic Farm is on the right, across from the Compost Unit.

Additional Resources:

Cal Poly Organic Farm

805-756-6139; orgfarm@calpoly.edu

www.calpolyorgfarm.com