

2009 schedule of events continued

Wine Down at Plaisance Ranch
Swing Music by "Swing State,"
Plaisance Ranch Estate wine by the
glass or bottle, hamburgers and hot
dogs made from certified organic
Plaisance Beef. 5-8pm at 16955 Water
Gap Rd, Williams. 541-846-7175

Paschal Winery and Ahuva Bagels
Taste both from 4-7pm at Tark's
Market, 215 E. Wagner St., Talent.

Downtown Throwdown A food
competition in the spirit of Iron Chef
challenges Elements, 38 Central,
Downtown Market Co., Jackson
Creek Pizza and Deli Down to best
express themselves by creating
tastings featuring a secret locally-
grown ingredient. Cast your vote at
Terra Firma Home, Molly Reed, My
Daughter's Closet and Rogue Art
Gallery. 541-621-0754.

Taste Rogue Creamery Cheese
Oregon Artisan Foods will provide
samples of select cheese from the
creamery 3-6pm at Shop N' Kart,
2268 Ashland St, Ashland.

**Sample Eden Valley Orchards Red
Bartlett Pears** - see 9/12

Saturday, September 19

Preserve the Bounty! Master food
preservers will demonstrate food
preservation methods from 10am-
2pm at Seven Oaks Farm, 5504 Rogue
Valley Hwy, Central Pt. 664-2060.

Jam and Slab Pie Tasting 10am-
4pm at Pennington Farms, 11341
Williams Hwy. 541-846-0550
penningtonfarms.net

Where's the Local Beef? Barbecue
Local ranchers: Salant Family,
Plaisance, Martin Family, Valley View,
Yale Creek and Scotts River Ranches
will barbecue their very best. Learn
how the animals are raised from those
who do the work. Sample natural,
organic, grain and grass-finished beef
from 1-5pm at Gary West Meats, 690
N 5th St., Jacksonville.

Taste Rogue Creamery Cheese
Oregon Artisan Foods will sample
Rogue Creamery Cheese from 11am-
4pm at the Harry & David Country
Store Tailgate Party.

Willow-Witt Ranch Tour and
discussion of sustainable farming,
forestry and community. 3-5pm
reservations required. 890-1998
willowwitranch.com

Kids' fun with fruits and veggies!
Come check out creative ways of
making healthy eating fun for kids,
while supporting local growers from
11am-2pm at Kid Time Discovery
Experience, 226 N. Ross Lane,
Medford. 541-292-3303.

**Ashland Food Co-op Farm &
Vineyard Tour** of Whistling Duck
Farm, Barking Moon Farm, lunch at
Troon Vineyard followed by wine and
food pairing, then wine tasting and
tour at Wooldridge Creek Vineyard.
30 spots only, \$50 for co-op owners,
\$55 for general public. 541-482-2237

Jacksonville Art Jubilee Taste a
range of local wines while viewing
art and listening to music set up
throughout the streets of Jacksonville
from 12-6pm. Art and music is free.
Wine tasting passports available for
\$20. Call 541-899-1047.

**Sample Eden Valley Orchards Red
Bartlett Pears** - see 9/12

Sunday, September 20

Mud Puddle Farm Open House
Come see the farm in action and enjoy
this year's bountiful harvest. Fresh
vegetables and eggs will be for sale
from 11am-2pm, 3005 Hartley Lane,
Grants Pass. 541-476-0332.

**Rogue River Sunday Market
1st Anniversary Celebration!**
Featuring local produce and food, live
radio remote and raffles from 9am-
1pm Umpqua Bank parking lot, 110
Pine Street, 541-621-2730.

**Sample Eden Valley Orchards Red
Bartlett Pears** - see 9/12

Rogue Flavor Dinner & Auction
Thrive and Slow Food invite you
to enjoy this gala five-course event
honoring our local farmers and
featuring all local foods prepared by
outstanding chefs. 6pm at RoxyAnn
Winery. Tickets \$75. 488-7272.

participating restaurants

These great local restaurants are offering menu specials featuring
mostly local ingredients for the Challenge.

**Ashland
Brothers' Restaurant**
95 No. Main St., Ashland
Daily: 7am-2pm

Gepetto's
345 E Main St., Ashland
Mon.-Thurs., 10am-10pm;
Fri.- Sun., 8am-12am

Greenleaf
49 N. Main St., Ashland
Daily: 8am-9pm

Grilla Bites Ashland
Mon.-Sat. 11am-8:30pm,
Sun. 11am-4pm
Sept. 11-17: 11am-8pm

Harpers
36 S. 2nd St., Ashland
Wed.-Sun.: 8am-2pm
and Wed.-Sat.: 5pm-9pm,

Larks Home Kitchen Cuisine
212 E. Main St., Ashland
Daily 11:30am-2pm, Sun.-Thurs.
5:30-8pm, Fri. & Sat. 5:30-9pm

Morning Glory
1149 Siskiyou Blvd, Ashland
Sept. 11-16, 8am-2pm

Pangea
272 E. Main St., Ashland
Daily: 11am-8pm

**The Black Sheep Pub &
Restaurant**
51 N. Main St., Ashland
Daily: 11:30am-1am

Standing Stone Brewing Co.
101 Oak Street, Ashland
Daily: 11:30am-Midnight

**Grants Pass
Blondies' Bistro**
226 SW G St., Grants Pass
Sun.-Thurs.: 11am-9pm,
Fri. & Sat.: 11am-10pm

Summer Jo's
2315 Upper River Road Loop,
Grants Pass
Thurs.-Sun.: 9:30am-2pm,
5pm-8:30pm

Wild River Pizza Company
249 N. Redwood Hwy., Cave Junction;
2684 N. Pacific Hwy., Medford;
595 NE "E" St., Grants Pass,
533 NE "F" St., Grants Pass
Daily: 11am-10:30pm

**Jacksonville
Bella Union**
170 W California St., Jacksonville
Daily: 11:30am-Midnight

GoodBean
165 S. Oregon Street, Jacksonville
Daily: 6am-6pm

Jacksonville Inn
175 E. California St., Jacksonville
Wed-Sun: 11:30am-2pm & 5-10pm,
Sun: 5-9pm

Carriage House at Nunan Estate
635 N. Oregon St., Jacksonville
Tues.-Sat. 5pm-Close

**The Garden Bistro
at McCully House**
240 E. California St., Jacksonville
Sept. 15-17, 5-9pm

**Medford
38 Central**
38 N. Central Ave., Medford
Mon.-Fri.: 11:30-close,
Sat: 5pm-close

Elements
101 E Main St., Medford
Fri.-Sun, Tues.-Sun. 4pm-close

Porters-Dining at the Depot
147 N. Front Street, Medford
Daily: 4pm-close

**Talent
Downtown Coffeehouse**
200 Talent Ave., Talent
Daily: 6am-5pm

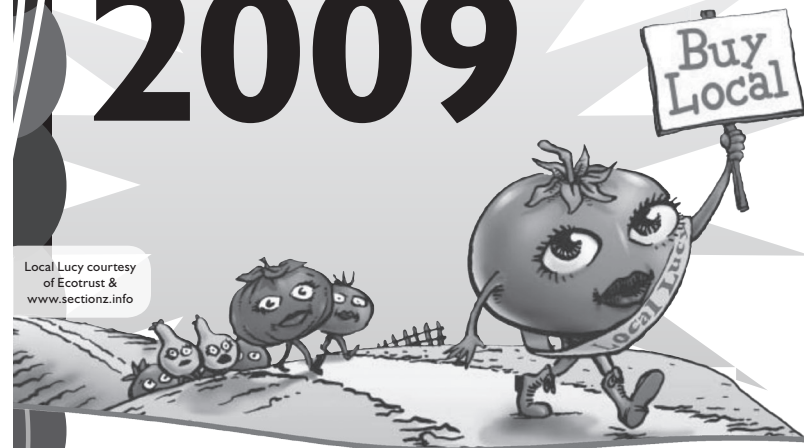
Talent Café
102 Talent Ave., Talent
Daily: Mon-Fri, 8am-2:30pm;
Sat. & Sun: 7:30am-2:30pm

Full details on the web at
www.rogueflavor.org

your guide to the

eat local challenge 2009

Local Lucy courtesy
of Ecotrust &
www.sectionz.info



Celebrate local food by pledging to eat from the
greater Rogue Valley during the week of

Sept 11-20

Full details at www.rogueflavor.org

■ Tastings ■ Restaurant Specials

● Tomato Taste-Off ● Farm Tours

■ Rogue Flavor Dinner ■ Food Films

Take the challenge and you will be entered in a drawing for
two tickets to the Rogue Flavor Dinner. Pledge online at
www.rogueflavor.org or in-person during the Eat Local
Festival at the Ashland Food Co-op Sept. 12.

Presented by:



Printing donated by **mike's** Copy and Printing

Take the Eat Local Week Challenge

When you take the pledge, you will be entered in a drawing for two complimentary tickets to the Rogue Flavor Dinner September 20. Winner to be announced September 18.

The Purist – Everything you eat for every meal must be grown, raised, or produced within 200 miles of the Rogue Valley. All Purists receive a Local Food Essentials Basket containing Port Orford sea salt, local vinegar and dried herbs at the Eat Local Festival Sept. 12. Purists will be honored at an award ceremony Sept. 18.

The Idealist – Eat one meal each day during the week where everything is grown, raised, or produced within 200 miles of the Rogue Valley.

The Optimist – Eat just two meals during the week where all the ingredients are grown, raised, or produced within 200 miles of the Rogue Valley.

All participants, regardless of level, will receive:

- A comprehensive local food directory
- Weekly local food menu plan
- Local food recipes
- Eat Local Week calendar of events
- Rogue Flavor Guide 2009-10
- Eat Local Challenge 2009 Official Certificate of Participation

Sign me up as a:

- Purist**
 Idealist
 Optimist
 Send me more information about joining Thrive

Name _____

Address _____

Email _____

Phone _____

Pledge online at www.rogueflavor.org or submit this form by Sept. 12 to: Thrive, 340 A Street, suite 205 Ashland OR 97520 541-488-7272



eat local challenge 2009 schedule of events

Friday, September 11

Preserve the Local Bounty!

Master food preservers demonstrate and answer questions on food preservation at Seven Oaks Farm, 1053 Hanley Rd. Central Point from 10am-2pm.

Applegate River Wine Fest Enjoy wine, locally prepared food, and music as the sun sets on the banks of the scenic Applegate River from 5-8pm. Event to benefit Applegate school. 541-245-4741.

Documentary Film "Ingredients: Who's Your Farmer?" at 7pm, 84 Fourth St, Ashland. \$5 donation www.ingredientsthefilm.com

Farm Tour & Tomato Tasting Happy Dirt Veggie Patch will host a tour as well as a tomato tasting. Meet at the farmstand at 10:45am, 100 Eagle Mill Rd, Ashland. 482-4095.

Rising Sun Farms Oregon Artisan Foods will sample Rising Sun Farms products at Market of Choice 3-6pm. 1475 Siskiyou Blvd., Ashland.

Taste the Wild Side! Wine tasting with Wild Wines from 4-6pm at the Ashland Food Co-op kiosk, 237 N. First St, Ashland.

Eat Local Chocolate Week Come into the Lillie Belle Farms store, 211 N. Front St, Central Point, and proclaim "Eat Local" and you will get a free cordial made from Lillie Belle's own organic berries grown at their farm. Available 9am-5pm, Sept. 11-18.

Saturday, September 12

Eat Local Festival! Sign up for the Eat Local Challenge at the first annual Eat Local Festival 2009 featuring local music and food from 11am-4pm. 482-0207 www.ashlandfood.coop.

Heirloom Tomato Tasting The Kitchen Company will host Blackberry Lane Farm. Experience the varied colors, shapes and flavors of five varieties. Noon-2 pm at 212 SW 6th St, Grants Pass.

Drizzle Your Way to MMM Good

Rising Sun Farms cooking demo using Balsamic Drizzles. 1-4pm at 5126 S. Pacific Hwy., Phoenix. 535-8331.

Pholia Farm Cheese Class

Beginners soft chesse making class from 10am-2pm. Register at www.pholiafarm.com. \$60 includes cheese and wine tasting luncheon.

Tomato Taste-Off! Sample dozens of varieties of locally grown tomatoes at the Rogue Valley Growers & Crafters Market from 10am-12:30pm at the corner of Lithia Way & First St.

Jam and Slab Pie Tasting 10am-4pm at Pennington Farms, 11341 Williams Hwy. 541-846-0550 penningtonfarms.net.

OSU Extension Open House Master Food Preserver demos, garden tours, 4H booths and more from 10am-3pm, 569 Hanley Rd, Central Point. 541-772-5165.

Oregon Artisan Foods will sample Dagoba chocolate and Rogue Creamery cheese for community appreciation sale and open house from 10am-5pm at Connections Made EZ in the Medford Airport.

Sample Eden Valley Orchards Red Bartlett Pears as well as the best of this year's organic corn and locally grown wines outside the EdenVale Winery Tasting Room from 12-4pm Sept. 12-19 at 2310 Voorhies Rd., Medford.

Village Farm Market Stand & Farm Tour Visit Village Farm, get a tour and learn about the farm's permaculture projects, seed saving and certified naturally grown processes from 12-4pm at 2695 Siskiyou Blvd, Ashland. 541-301-6447.

Drink your Chocolate! Taste local, handmade chocolates and sea salt caramels while you sip chocolate from 12-2pm at Enchanted Florist, 180 E. Main St., Ashland.

Sunday, September 13

Rogue Flavor Food & Farm Tour Celebrate the freshness and variety of locally grown food as we enjoy a progressive tour of Talent from 10am-3pm \$20. Space is limited. Pre-payment required, 541-488-7272.

Ashland Farms by Bicycle Neighborhood Harvest will host a bike tour of small local farms near Ashland from 10am-3pm. Suggested \$10 donation, nobody turned away. RSVP for directions: 541-708-1807, info@neighborhoodharvest.org.

Cider pressing party with Neighborhood Harvest at 6pm. RSVP for directions: 541-708-1807, info@neighborhoodharvest.org.

Drizzle Your Way to MMM Good Rising Sun Farms cooking demo using Balsamic Drizzles. 1-4pm at 5126 S. Pacific Hwy., Phoenix. 535-8331.

Sausage Grinds Come enjoy delicious sausages from Willow-Witt, mustard from Global Pantry, and sauerkraut and pickles from Pickled Planet at Global Pantry, 225 Water St from 11am-2pm. We'll have live music and the skate park is across the street, so bring the kids and have some tasty and truly local grinds.

Sample Eden Valley Orchards Red Bartlett Pears - see 9/12

Monday, September 14

Our Rogue Valley Food System Panel discussion of our local food system in the Rogue Valley at 7 pm in the Ashland Food Co-op Classroom, 195 A St. 541-482-0207 www.ashlandfood.coop

Healthy Recipes for Healthy Kids Bring your favorite healthy recipe to the Club Northwest KidZone and play for \$5. Recipes will be posted on a bulletin board for everyone along with Rogue Flavor guides to help you find local sources for tasty ingredients. 541-955-2582.

Sample Eden Valley Orchards Red Bartlett Pears - see 9/12

Tuesday, September 15

Tomato Taste-Off! Sample dozens of varieties of locally grown tomatoes at the RV Growers & Crafters Market from 10am-12:30pm at the Ashland National Guard Armory, E Main St. & Wightman, Ashland.

Blondies' Bistro Mozzarella Cheese Making Demo 2:30-4pm at 226 SW "G" Street, Grants Pass, 479-0420.

Sample Eden Valley Orchards Red Bartlett Pears - see 9/12

Wednesday, September 16

Documentary Film "Ingredients: Who's Your Farmer?" at 7 pm at Club Northwest, 2160 NW Vine St, Grants Pass 488-7272. ingredientsthefilm.com

Sample Eden Valley Orchards Red Bartlett Pears - see 9/12

Thursday, September 17

EdenVale Winery & Dagoba Chocolates Taste both from 4-7pm at Tark's, 215 E Wagner, Talent.

Tomato Taste-Off! Sample dozens of varieties of locally grown tomatoes at the RV Growers & Crafters Market from 10am-12:30pm at the Armory, 1701 S. Pacific Hwy. Medford.

Blondies' Bistro Crepe-Making Demonstration! Blondie's will demo how to make "Cary's of Oregon" Hazlenut Toffee & Nutella Crepes w/ice cream from 2:30-4pm at 226 SW "G" St Grants Pass

Cheese and Beer Pairing Taste Rogue Creamery cheeses paired with six beers and ales from 7:30-9pm at Southern Oregon Brewing Company Taproom, 1922 United Way, Medford, 541-776-9898 www.sobrewing.com

Sample Eden Valley Orchards Red Bartlett Pears - see 9/12

Friday, September 18

Documentary Film "Ingredients: Who's Your Farmer?" 7pm at the library, 205 S. Central Ave., Medford 488-7272. ingredientsthefilm.com

Jam and Slab Pie Tasting 10am-4pm at Pennington Farms, 11341 Williams Hwy. 541-846-0550 penningtonfarms.net

Eat Local Challenge Award Ceremony Thrive, Ashland Food Co-op and RoxyAnn Winery will host a special award ceremony at 5pm at RoxyAnn Winery for all those who pledged to be Eat Local Week Purists. Complimentary appetizers from the Ashland Food Co-op and a wine tasting by RoxyAnn Winery, 3285 Hillcrest Rd. Medford.