



edible

Celebrating the Abundance of Local Foods, Season by Season

EASTTM BAY

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DIM SUM • ZERO WASTE • KODA RICE • LOCAL HEROES

Member of Edible Communities

Smart by Nature: Schooling for Sustainability

Michael K. Stone/Center for Ecoliteracy
(University of California Press, 2009)

With innovative farming, food preparation, and CSA programs, East Bay schools like Richmond High, King Middle School, the College Preparatory School, and Prospect Sierra are leading the nation in using hands-on, experiential learning projects to teach students about healthy food and using resources to meet our present needs without compromise for future generations. Educators, parents, students, and others interested in these programs will find value in a recent book published by the Berkeley-based Center for Ecoliteracy: *Smart by Nature: Schooling for Sustainability*. The

book profiles school programs throughout the U.S. (including the East Bay's own John Muir Elementary School and Head Royce School) that have incorporated sustainability coursework into their curriculums. The case studies and extensive resource lists in this practical guide suggest strategies for developing and implementing programs that give students the skills to transform their schools into healthier and more ecologically sensitive environments, leading to learning that extends far beyond the classroom.

Learn:

Asian Culinary Workshops

Oakland Asian Cultural Center, 388 Ninth St, Suite 290, Oakland

Wondering how to make Tibetan Churu (fermented cheese soup), Mongolian Buuz (wheat dumpling), or Banh Xeo (Vietnamese crêpes)? Then you'll want to sign up for the Oakland Asian Cultural Center's seasonal culinary workshops. The 2010 class schedule was not ready at the time of publication, but keep a watch at the following web address for details: oacc.cc/programs/classes/culinaryworkshops.html.



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COOK! Summer Programs for Teens


Paulding & Company
1410 D 62nd St, Emeryville

Now is the time to register for this exciting summer cooking camp for teens and preteens, which takes place in a dynamic commercial teaching kitchen. Participants gain fundamental culinary skills and learn how to work cooperatively. Sessions run June 21–August 6. Info: 510.594.1104, cookprograms.com

Bay-Friendly Gardening Workshops

Locations rotate around Alameda County

Learn how to grow a beautiful edible garden all year round here in your East Bay paradise. This series of hands-on workshops covers what to plant and when, building healthy soil, eco-



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—Deborah Madison,
chef, cookbook author and
farmers' market connoisseur

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