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Locally-grown foods, local talent are fare at Pride of the Prairie Expo

Summary:

(February 17, 2005)-Enjoy home-grown food and entertainment during the Pride of the Prairie Local Foods Expo, Farmer's Market and Dinner set for Thursday, March 3, at the University of Minnesota, Morris.

The Farmers' Market and Local Foods Expo will be held from 1 to 4 p.m. in Oyate Hall of the UMM Student Center. Purchase locally-grown food, chat with local farmers, and see some of the organizations helping to improve the availability of local foods in the community. The Farmers' Market will feature locally grown honey, bison meat, pancake mix, naturally fed beef, flax, onions, potatoes, and much more.

Farmers' Market participants to date include: DoubleD Natural Meats, Dry Weather Creek, Moonstone Farms, J & L Bison, Honey and Herbs, Borgendale's Flax, and Ron Hanson's Veggies.

Following the Expo, a Spring Local Foods Dinner will be served from 4:45 – 6:30 p.m. in the Food Services building on campus. A "Breakfast for Dinner" menu, created by Sodexo Campus Services chef Chris Serio, will feature whole wheat cinnamon rolls, country sausage with peppers, onions and tomatoes, baked marmalade French toast, and other locally produced foods.

Enjoy music performed by area artists, Carol Ford and Colleen Frey, both of Milan, as well as performances of an original poem "Dirt," by Athena Kildegaard (locally known for her work at the Prairie Renaissance Cultural Center in Morris), and introductions to some of the area's farmers.

Tickets for the dinner are available at the door or in the Student Center lobby from February 28- March 3 (10 a.m. – 2 p.m. daily). Adult tickets are \$10, off-campus student and children tickets are \$6, and children under five eat free.

Farmers supplying food for the Pride of the Prairie Local Foods meal include: Dry Weather Creek, Pride of Main Street Dairy, Murphy Organic Farms, Ron's Cactus and Veggies, Pastures of Plenty, Moonstone Farms, and Glacial Acres.

This event is made possible thanks to the University of Minnesota, Morris Foodies, UMM's Service Learning Program (funded by a Learn and Serve America Grant), Sodexo Campus Services, MPIRG (Minnesota Public Interest Research Group), Pomme de Terre Food Coop, Prairie Renaissance Cultural Alliance, West Central Regional Sustainable Development Partnership, Sustainable Farming Association, and UMM's Pride of the Prairie partners – led by the Land Stewardship Project, and Minnesota's farmers.

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