

SAVE NOVEMBER 9TH!

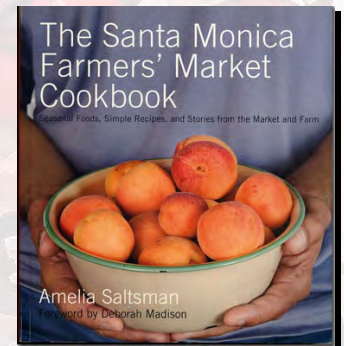


GARDENS, FARMERS, FOOD AND YOU

How does the San Luis Obispo Botanical Garden grow?

This 154 acre garden is growing! The Master Plan showcases mediterranean plant life from five geographical areas: California, Chile, South Africa, the Mediterranean and Australia. It highlights the plants of economic importance and sustainability for our county and for mankind. The San Luis Obispo Botanical Garden will attract over one million guests each year and provide economic prosperity in San Luis Obispo County for farmers, restaurants, hotels and small businesses, and their employees.

Please join the San Luis Obispo Botanical Garden in the first annual **BOUNTIFUL HARVEST SUPPER** in celebration of seven local farmers whose delicious seasonal produce will be prepared by well-known regional chef, **MAEGEN LORING** and served family-style. Master of Ceremonies, **AMELIA SALTSMAN**, is author of the four-time award-winning book, *The Santa Monica Farmers' Cookbook: Seasonal Foods, Simple Recipes, and Stories from the Market and Farm*. Amelia features these well-known farmers in her book and will discuss each farm with us during the evening as we dine with the farmers and their families.



DATE: Sunday, November 9th at 4pm.

PLACE: Oak Glen Pavilion, our beautiful new “green” building in the San Luis Obispo Botanical Garden is located in the El Chorro Regional Park just off Highway 1 between San Luis Obispo and Morro Bay.

PRICE: \$75 per person includes an autographed copy of Amelia's book, and a luscious supper prepared by Chef Maegen Loring using recipes from *The Santa Monica Farmers' Cookbook*.

RSVP PLEASE: This unique event is limited to 70 guests. Send your check, payable to San Luis Obispo Botanical Garden, 3450 Dairy Creek Road, SLO 93405, to reserve your seat at the Harvest Table **before 10/31**.

For additional information, please call: 805-541-1400 x 302.