greencitiescoalition



GOAL 1: By 2030, regional farmers and producers have the opportunity to make their livelihoods in agriculture, while providing safe, quality food to the region's consumers, protecting agricultural lands to the maximum extent possible, and contributing to the health and stability of their communities. Achieving this goal means:

- Through water conservation and efficiencies, sufficient water resources are available to meet agricultural production in the region.
- High-value agricultural land is protected to the maximum extent possible.
- The number of regional farmers and food producers has increased by 100%.
- More people in the region have the opportunity to grow and choose to grow their own food.



Grain School is a one-of-a-kind annual event that brings together educators, health professionals, scientists, farmers, bakers, millers, brewers, distillers, chefs, food citizens, students and community leaders. UCCS' tiered approach to teaching and learning as both a university and community course, provides an expansive platform for lively and inspirational exchange. For 2019 we expand our curriculum and hands-on workshops and further explore production systems and grain at the confluence of water, soil, climate, and people to create health, community and prosperity. We also focus in on indigenous grains, grain literacy in schools, economics and infrastructure needs, the roles of women and beginning farmers in grain production, the artisanship of working with grain in food, and the establishment of a regional Grain Chain organization!

Rocky Mountain

Rocky Mountain

Rocky Mountain

For UCCS students (3 credits): sign up under HSCI 4890/6170

Students get the opportunity for service learning in the spring semester.

For Professionals & Grain Enthusiasts: \$500.00 (Includes forum, local food, heritage grains, brews)

Students and farmers eligible for reduced registration (contact nmayer2@uccs.edu)

For more information and to register: http://www.cvent.com/d/kgq4bn

Find more info also at www.uccs.edu/swell











2019 uccs grain school africa in the spotlight Saturday, Jan 19th

Cooking with African Grains

Sunday, Jan 20th

Learn from Chef Selassie about African Grains and the fascinating story that led her to launch Midunu in Ghana!

COME TO GRAIN SCHOOL

https://www.uccs.edu/swell/grain%20school_2019

Read Selassie's Bio

Selassie Atadika's food enterprise is Midunu, a nomadic and private dining enterprise in Accra, Ghana which embodies 'New African Cuisine' and celebrates Africa's cultural and culinary heritage. Its goal is to create experiences where culture, community and cuisine intersect. Midunu employs local seasonal, and underutilized ingredients including traditional grains and proteins to deliver Africa's bounty to the table. With an eye towards biodiversity and sustainability, it curates white-linen nomadic events, private dining, retail and lifestyle products.

Chef Selassie Atadika has been sought for her thought leadership by CNN African Voices, The Financial Times, The Danish Broadcasting Corporation (DR) and OmVärlden. Her cuisine has been featured at a State Dinner and the prestigious James Beard Foundation in the US. She holds a Master's degree in International Affairs from Columbia University's School of International and Public Affairs and a Bachelor's Degree in Geography modified with Environmental Studies from Dartmouth College.



From Farm.....

Goals: To build relationships from farm to institution through better both family farms and food service jobs, while feeding the next generation the best food for their own health. and the health of the planet.

Pikes Peak farm and food literacy and to promote rolling that positively impact Foodshed Forum

Feb 22, 2019 Berger Hall University of Colorado (UCCS)

.....to Institution

Agenda (9AM - 7PM): - Southern CO Water & Foodsheds - Farm to Institution Food Literacy - Production & Procurement Planning - Local Food Lunch & Community Social

