



Sept. 1, 2009

Contact: Susan Seaman  
Phone: 707-822-4616 ext. 12  
Email: susans@aedc1.org

FOR IMMEDIATE RELEASE

## **RE: Plan It Gree Business Luncheon Series to Focus on Growing and Eating Green for Local Foods Month and Beyond**

Plan It Green is introducing its second Green Business Luncheon Series on September 14 presenting strategies behind sustainability in agriculture through local food production. This first luncheon, in a series of three, will be held at Gabriel's in Eureka. It will feature a menu of locally grown and raised foods and discussion about sustenance that is not only healthy for the body, but for the planet.

Topics for this month's luncheon include topics of family farming and agriculture technology that makes farming more efficient and environmentally friendly.

Melanie Patrick of the Community Alliance with Family Farmers (CAFF) will make a presentation about the activities happening in September for Local Foods Month. She will also present local efforts being made by CAFF to use local food products in restaurants and homes.

Doug Renwick's presentation "Online Mapping for Precision Agriculture," will discuss new technologies in that are being adopted by organic farmers and others to try to improve the cost effectiveness of agriculture and our food systems.

The luncheon will be held from 11:30 a.m. to 1:30 p.m. The cost is \$15 and includes a lunch prepared with local food. Menu selections and registration information can be found at [www.northcoastprosperity.com](http://www.northcoastprosperity.com), or by calling Susan at 822-4616 ext. 12.

The Plan It Green Luncheon Series is being hosted by Plan It Green, the North Coast Small Business Development Center and the AEDC Small Business Lending Center. The lunch series is sponsored by PG&E. The series will continue in October at 3 Foods Café featuring discussions about water; and at Chapala's Café in November featuring discussions about energy.