



## **Virtual Tour and Tasting Session 6: May 4, 2021**

**4:00 – 6:00 p.m.**

### **Northwest Food Tour and Tasting Experience**

#### **Several speakers, including:**

Louie Kazemier, Owner - Rickreall Dairy

Dusty Highland, Smith Brothers Farms

Lisbeth Goddik, MS, PhD - Department Head, Food Science and Technology, Oregon State University

Robin Frojen, Cheese Plant Manager, Oregon State University

This interactive adventure will showcase food production and processing. At a local dairy farm, we will discuss carbon footprint, water usage, soil health and animal care. We will “follow the milk” to Smith Brothers dairy to learn about the safety and care that goes into making delicious milk and dairy foods. At the Oregon State University Arbuthnot Dairy Center, we will learn about cheesemaking in the NW.

You will see sustainability science in action – how nutrient-rich foods are produced in ways that preserve natural resources.

***All those registered by April 1, 2021 will be entered into a random drawing for a (free) \$50 cheese sampler box for the tasting-at-home during the virtual event. (We will be allocating 75 boxes each to Washington State and Oregon randomly selected registrants).***

*At the conclusion of this session, participants will be able to:*

- Describe how sustainability and nutrition are inextricably linked and how our food system can nourish a growing population while preserving and renewing precious natural resources.
- Discuss how two local, family-owned businesses contribute to the health and well-being of people in the PNW through their commitment to people, communities, animals, and the planet.
- Discuss information about the NW cheese industry, varieties and experience unique flavor attributes.

*Competencies: 7.21, 7.2.7, 8.1.2, 8.4.2, 11.2.1, 11.2.6, 13.2.7*