

Who & What:

The Kingston Public Library announces the first in a six-part series of programs about the phenomenon of Eating Locally. The series is done in partnership with the publishers of *edible South Shore*, a quarterly magazine dedicated to promoting and celebrating food grown and produced in southeastern Massachusetts.

When & Where:

Fourth Monday of each month, January through June 2010

7:00pm - 8:30pm

The Kingston Public Library, 6 Green Street, Kingston MA.

The series is free, but registration is required as seating is limited. You can register for the program in person at the Library, by emailing

kilib@kingstonpubliclibrary.org, or by calling the Library at 781 585-0517 x112

Light refreshments will be provided.

Agenda (subject to change):

#1) January 25: Loca-what? Loca-vore!

Sustainable? Organic? Carbon footprint? Free-range meat?

Where does your food come from? And why should you care?

These buzz words will be demystified by local organic farmer Ron Maribett, who, for the last decade, has worked to revive organic and sustainable farming on the South Shore.

Introductory guest speakers: Carolyn Cole and Bobbe Anderson of the Ames Free Library Foodie Group

Guest speaker: Ron Maribett, Colchester Neighborhood Farm, Plympton

#2) February 22: Beyond Cape Cod Potato Chips & Sam Adams Beer

How do you eat locally in the middle of winter?

#3) March 22: Dairy Day: Local milk, raw milk, cheese.

#4) April 26: Going Local 101: Eating from your own backyard.

#5) May 24: Local Waters: Aquaculture, Oysters, Clamming, & Fishing.

#6) June 28: Free range meat. Why eat it; what makes it different?