

The Nature of Food at Evergreen Brick Works

May 3, 2008





Nature, Culture and Community



At Evergreen Brick Works the minds and bodies of visitors will be nourished by educating and engaging them in growing, preparing and eating delicious, seasonal food.

The two objectives of the food strategy are:

- To educate visitors about the origins of food, plant life cycles and food preparation through gardening, kitchen and eating experiences.
- To engage visitors to explore the cultural and culinary diversity of local agriculture through a food Marché, Farmer's Market and innovative dining experience.



Guiding Principles for Food Programming at the Brick Works

Proximity: Focusing on Locally Grown Food

Seasonality: Experiencing the Seasonal Differences

Artisanal: Supporting Artisanal Food Producers

Affordable: Reasonably Priced for Visiting Families

Ecological: Supporting Sustainable Food Production,

Processing, Distribution and Consumption

Experiential: Hands on Learning of Gardening, Food Preparation and Processing Skills

Equitable: Ensuring Fair and Horizontal Trade Whenever Possible

MARKET



EVERGREEN AT THE BRICK WORKS

NURSERY







This season at the Brick Works...

Saturday May 24, Farmer's market and Native Plant Nursery and
Doors Open Toronto: Sacred Circles, Sacred Spaces

Saturday June 7, Evergreen Native Plant and Gardening Fair

Saturday August 23, Farm to Fork Festival

Saturday September 6, Slow Food Picnic

Greenbelt Depot Project, Connecting Chefs and Farmers

www.evergreen.ca/rethinkspace/





SHUTTLE BUS

to Greenbelt Farm to Fork
Food Festival

Departs every 1/2 hour
starting at 9:45am.

Last bus leaves here at 3:30pm.

Last bus back from Evergreen
Brick Works departs at 4pm.



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