

April 10, 2023

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Read our Spring issue farmers' market story on alliums and cook up this [Leek, Chive, and Asparagus Frittata](#).



Head to the Hayward Farmers Market on Saturday, April 15, at 11am to discover the sweet world of beekeeping and local honey production with fun and fascinating activities and local beekeepers sharing their stories about small-scale beekeeping and honey production and why bees matter. [Read more.](#)

The Exquisitely Fermented Nectar of Billions of Flowers



Go for a (virtual) walk in nature with herbalist Alexandra Hudson as she shows us how to make a country-style mead with honey and spring herbs . [Story and recipe here.](#)

[Intro to Black North American Herbalism: April 15 & 22 online](#)



Join the Berkeley Herbal Center as Oakland herbalist Shereel Washington presents an interactive online class on the valuable knowledge of healing with plants that came to America from Africa

traditional food used as medicine highlighted by a collard greens and pot likker cooking demo. [Info and registration here.](#)



Food Forest Demo Gardens Tour: April 22 in Benicia and Vallejo



Celebrate Earth Day on Saturday, April 22, 9am–4pm with a grand tour of Benicia and Vallejo demonstration food forest gardens. Sustainable Solano’s annual event shows what you can do to create vibrant, edible, waterwise, habitat-rich gardens at your home and in your community. The tour is free with a \$10 suggested donation. [Learn more and register here.](#)

[The French Chef Comes to Contra Costa Civic Theater](#)



To Master the Art

by WILLIAM BROWN and DOUG FREW

To Master the Art by William Brown and Doug Frew gets its Bay Area premier April 21-May 21 at the Contra Costa Civic Theater in El Cerrito. It's the story of larger-than-life culinary icon Julia Child and her remarkable spouse as they struggle to find themselves as Americans abroad. [Details here.](#)



MORE TIME TO *Mingle*

The PUBLIC MARKET
VISIT US

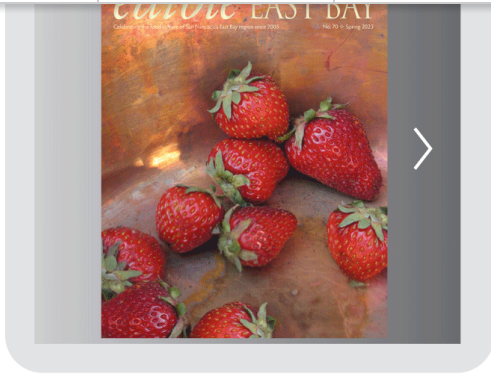


Have you been to OLIVE OIL HEAVEN?

Our award-winning **Guide to California Olive Oil** gets updated seasonally with new RECIPES, and new ways to EXPLORE this treasure of our daily table.

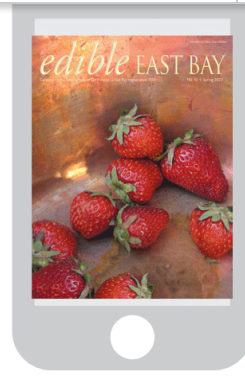


Recipes for using what you've got at **StopFoodWaste.org**

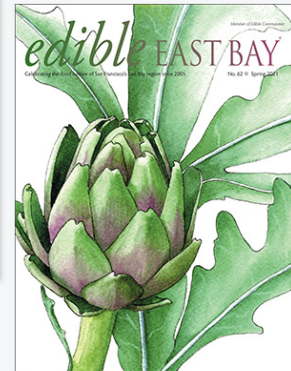
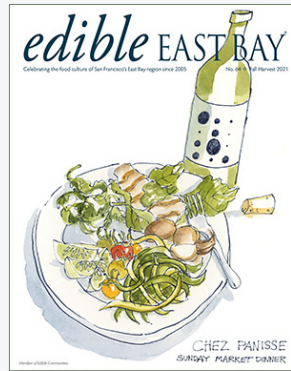
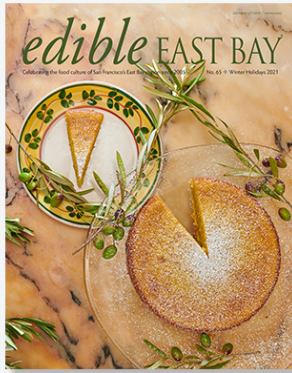


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