

CalaverasGROWN invites you to:



ACT III

Celebrating & Inspiring Community-Scale Agriculture

Friday, February 24
Mokelumne Hill Town Hall

8280 North Main Street,
across from Hotel Leger

6 p.m. social, 7 p.m. dinner,
followed by four local speakers
\$40 per person or \$75 for two

Enjoy a locally produced meal in the historic Mokelumne Hill Town Hall. Our delicious seasonal stew will be accompanied by fresh baked bread and a salad of all Amador, Calaveras and Tuolumne ingredients. Local wine and beer available for purchase during social hour, and local wine will be served with dinner. To reduce waste, please bring your own place setting (plate, bowl, knife, fork, spoon and cloth napkin).

After dinner, be inspired by our speakers:

◆ **Jim & Karen Hagen, J^{bar}K Ranch, San Andreas**

www.defininghorsemanship.com

Beef and lamb producers, ranch stay & equestrian training

◆ **Mark McKenna, Winemaker & General Manager**
Andis Wines, Plymouth

www.andiswines.com

◆ **Sean Krietich, CalaverasGROWN Board of Directors**

www.calaverasgrown.org

CalaverasGROWN's livestock processing project

Space is limited. RSVP with check by February 17 to:
CalaverasGROWN, POB 2101, San Andreas CA 95249
or purchase your tickets online with a credit card through
<http://www.highsierratickets.com>
(click on CalaverasGROWN ACT III)

Questions? Call Diane at 772-1604 or e-mail rosemary@volcano.net