

The WEDGE Co-op STAGE <i>Local Foods/Local Arts</i> & Eversharp Demo Kitchen	
10:30	The Garlic Diva Songs of love & garlic - Kitty Karn with Marienne Kreitlow
11:00	Chef Demo Lori Valenziano of Lucia's
11:30	The Garlic Diva
12:00	Chef Demo Phillip Becht, The Birchwood
12:30	Stories from India Zaraawar Mistry performs fascinating fables from India with music by Greg Herriges
1:00	Chef Demo Raghavan Iyer Cookbook Author
1:37 p.m.	The Peculiar
2:00	Chef Demo Joe Hatch-Surisook Sen Yai Sen Lek
2:30	Clairseach Traditional Celtic Music with Gaelic Harp & Irish Dancers
3:00	Chef Demo Marshall Paulsen, Birchwood Cafe
3:30	Clairseach
4:00	Chef Demo Bryan Morcom, Restaurant Alma
4:30	The Narren German "Village Fools"
4:45	Mu Community Taiko Drummers Japanese Percussion meets martial arts
5:00	Chef Demo Chris Sipiorski, Common Roots Cafe
5:30	Mu Community Taiko Drummers
5:55	Bagpipe Farewell Minneapolis Police Pipe & Drum Band

The Great Scape Cafe

The Festival's Official Restaurant

Alfresco Dining in the Wedge Co-op Stage Tent

Featuring LOCAL Foods & Minnesota Chefs!

10 - 11:30 Breakfast!
11:30 - 6:00 Lunch

Promenade parades

These superb chefs have prepared the cafe menu & are actually in the kitchen cooking for you!

Chris Sipiorski
Common Roots Café

Phillip Becht
The Birchwood

Lori Valenziano
Lucia's Wine Bar & Restaurant

Marshall Paulsen
The Birchwood

Bryan Morcom
Restaurant Alma

Joe Hatch-Surisook
Sen Yai Sen Lek

Proceeds from The Great Scape go directly to SFA programs - All the chefs and cafe staff are volunteers!

EVERSHARP CHEF DEMO KITCHEN STAFF

Mary Jane Miller
Martha Ziemer

Kirsten Loiseaux-Purcell

KIDS STAGE	
10:05	Mudboots Crew Marching Band Fun & wacky bunch of farmer/musicians that will get you chanting, cheering & hooting along with them.
10:30	KIDS WORKSHOP South of the Pavilion
11:00	The NARREN Elaborately masked & costumed village of "fools".
11:30	KIDS WORKSHOP South of the Pavilion
12:30	"Be In The Promenade" Workshop Make a costume and march in the Promenade!
2:00-4:00	KITE MAKING In the Commercial Building Make your own KITE, decorate it yourself, and then go fly it! (suggested \$5 donation for materials)
3:00	KIDS WORKSHOP South of the Pavilion
4:00	Stories from India Zaraawar Mistry & Greg Herriges bring to life the wonder of East Indian tales with riddles, surprises and music.
5:00	KIDS WORKSHOP South of the Pavilion
RESTROOMS are in the Agribition Bldg & the Commercial Building; Mini-Biffs are in various locations. HANDWASHING STATIONS are both sides of the entrance to the big tent	
McLeod COUNTY FAIR Aug. 17 - 21 www.mcleodcountyfair.com	

ASK THE EXPERT	
In the Education Tent West of the Kids Stage presented by McLeod Extension Karen Anderson, Agriculture Intern	
11:00	Wild Weeds for Food & Medicine Connie Karstens, MS. Discover healing properties of common weeds that have been food and medicine in a tradition that reaches back to the beginning of recorded history. www.healthbyconnie.com
11:50	Growing Garlic in Minnesota Joel Girardin. An advisor to the Seed Savers Exchange Garlic Collection & "Grandfather of MN Garlic", Joel has grown 150 varieties here for more than 15 years.
12:40	Beekeeping Harmony Schlueter. With a working beehive, Harmony will show honey extraction & talk about getting start in beekeeping.
join in! Assemble at 1:20 at the Twin	
2:00	Garlic 101 for Minnesota Dr. Carl Rosen. Head of the Dept of Soil, Water and Climate, Carl will discuss major garlic types & best varieties to grow here, with general requirements for a successful crop.
2:50	Extending the Growing Season Dan Moe. Break the myth that food has to be imported in winter! Dan will show how his farm starts earlier and finishes later than most, and will discuss seasonal eating. www.thefarmofmn.com
3:40	Growing Great Northern Garlic Jerry Ford. The Festival Director and operator of Living Song Farm presents a slideshow on the advantages & culture of northern garlic varieties for garden & farm.
4:30	Garlic Growers Panel Joel Girardin & Dr. Carl Rosen. What do you get when you combine a soil scientist who has done research on garlic and one of the best growers anywhere? A great Panel Discussion with insightful Q & A!

OTHER STINKY STUFF	
9:50	OPENING CEREMONY "Throwing Out the First Bulb" In front of Information Booth Steve Cook, Mayor of Hutchinson Jerry Ford, Festival Director The Garlic Diva, (Kitty Karn) Mudboots Crew Marching Band The Narren of New Ulm
11-11:30	POSTER DESIGN COMPETITION WINNER Artist Jordan Taylor will sign prints at the Information Booth Posters available all day
CROW RIVER ARTS EVENTS	
10:00	Joyce Young Painting Demonstration
11:00	Careen Pierson Fashion Show
12:00	Dennis Nelson Photography Demo Q & A Agribition Bldg past the Vendors
SOLOS near the front gate	
3:00 - 5:00	
MN Heartland Wine Trail Wine Tasting All Local Vineyards! Agribition Building, past the vendors booths. \$5.00 Ticket at the gate Must be 21 to enter.	
OFFICIAL FESTIVAL COOKBOOK Lori Valenziano, Raghavan Iyer, Joe Hatch-Surisook & Mary Jane Miller will sign copies of the festival's own cookbook after their chef demos! It's a ring binder with 25 pages of recipes & garlic info. You'll be able to add new pages each year!	
2012 Festival is August 11th	