



# Global Bites, Local Roots

*Explore local food production and global foods curriculum all in one workshop!*

**THURSDAY, AUGUST 7TH, 10AM-3:30PM**

## LOCAL ROOTS – JANIE’S MILL

Start the day by touring Janie’s Mill in Ashkum. Janie’s has been stone grinding local grains since 2017 and are known for their high-quality flours. At the tour, you’ll hear their story and see how it’s all done at their mill. A great chance to see local food production...

## GLOBAL BITES – PEOTONE HS

Next up, you’ll dive into Peotone HS’s Global Foods curriculum. You’ll have the chance to deep dive into the curriculum (which you’ll leave with access to) AND try out some amazing activities and labs that you can use to really give your food classes or units a global perspective.



*This workshop will provide 4 CEU’s. Participants can attend both portions of the workshop or just one.*

### Presenters



ABBY COWGER



DAKOTA COWGER

