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Farm to Table and Kitchen Class Brings Civic Lesson to the Classroom

Slow Food Movement Proponent and Chef Ernie Miller Pushes to Make Sweet Orange Marmalade the Official California State Preserve



From left, Master Gardener Instructor Johanna Arias, Chef Ernie Miller, Benjamin Amron, Emma Schmidt, Zachary Grundfest, Leo Wu, Representatives from Senator Allen's Office, Megan Crawford and Angela Shaw, Myla Wu, Violet Dolby-Frist, Sarah Schmidt, Aara Motakef, Charlene Golbahary.

Beverly Hills, Calif. – On Wednesday, July 24th, children in the Beverly Hills Farm to Table and Kitchen Camp held at Greystone Demonstration Garden at Greystone Mansion and Gardens learned how to become part of a movement to make orange marmalade the official California State Preserve. Proponent of the Slow Food Movement and Chef Ernie Miller, showed the kids how to make preserves from fresh fruit and then asked them to consider supporting a petition to our state assembly, giving the youngsters a taste of state politics. Stephanie Cohen from Assembly Member Richard Bloom's Office also visited the Camp to help the kids understand how to put a petition in motion. Representatives from Senator Allen's office, Megan Crawford and Angela Shaw, presented the children with a certificate for participating in the legislative process.

The Beverly Hills Farm to Table and Kitchen Camp held at Greystone Demonstration Garden at Greystone Mansion & Gardens from July 18 to July 22 taught children about sustainable gardening and how to use produce from the garden to prepare food in the kitchen. The kids were hands on in the garden and the kitchen, selecting produce from the Greystone Mansion Demonstration Garden and cooking the food in the mansion's industrial kitchen. The children learned how to make bread, soup, preserves and they learned the art of pickling.

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