

LB FRESH 2024

From neighborhood farms to hidden gardens, famous chefs to food equity — the **Foodways Summit** is our big week of meetups, tastes, talks and tours of good food practices in Long Beach, California.

FOOD WAYS SUMMIT



John with his First Prize Kumquats:

First prize winner of the Blue Ribbon Urban Agriculture Contest at Bixby Knolls First Fridays LB County Fair

FOODWAYS SUMMIT 2024: A CELEBRATION OF LOCAL FLAVOR AND COMMUNITY SUPPORTED BY PRIMAL ALCHEMY

The **2024 Foodways Summit** was a feast for the senses, bringing together Long Beach's food lovers, growers, chefs, and advocates for a week of tours, tastings, panels, and parties. Designed to connect and energize the local food movement, each event offered a unique experience to learn, share, and celebrate the power of food to unite our community.

Here's a taste of the Summit's highlights:



Farm-to-School Luncheon at Sowing Seeds of Change

We gathered at this inspiring urban farm to explore how gardens and green spaces can enrich education. Guests enjoyed garden-friendly snacks prepared by **Feel Good Salsa Kitchen** chefs and learned about farm-to-school connections from the **California Department of Food and Agriculture** and **Ground Education**.



Food Policy Meetup at Moonwater Farm

At this serene urban oasis, we delved into state and local food policy with experts from the **California Food Policy Council** and **Los Angeles Food Policy Council**. Lively discussions planted seeds for future collaboration in shaping the local food landscape.



LB County Fair & Blue Ribbon Urban Ag Contest

Bixby Knolls' First Fridays transformed into the "**Long Beach County Fair**," showcasing urban agriculture, local food tastings, chef demos, and creative art displays. **City Fabrick's Urban Agriculture Report** added depth to this vibrant celebration.

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CROP SWAP, FARM STAND & FOOD FAIR AT THE GROWING EXPERIENCE

This event brought backyard growers and urban farmers together to exchange produce, learn sustainable tips from **LB Master Gardeners**, and enjoy a food demo by **Chef Dina Feldman**. Fresh produce and community connections were the day's highlights.



FOOD WASTE & RECOVERY DISCUSSION AT ZAFERIA GARDEN

Set in **Long Beach Organic's** lush community garden, this event combined a plant sale with important discussions on food waste prevention, recovery programs, and **SB 1383** compliance, led by **Food Finders** and the **City of Long Beach Environmental Services Bureau**.

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Farmers Market-to-Table Brunch by Primal Alchemy

At the **Long Beach Harbor Area Farmers Market**, guests enjoyed a stunning waterside brunch featuring locally sourced ingredients. Proceeds supported **Sowing Seeds of Change Urban Farm**, fostering connections between food and community.



Veggie Cooking Demo at Santa Fe Community Garden

Master Gardener Louisa Bonnie wowed attendees with Southeast Asian-inspired dishes made from locally grown produce. Under the garden's historic calamansi tree, the event highlighted **Casa Chaskis** innovative use of fresh, homegrown ingredients.



Herbalism Walk with Julie James

We strolled through **Willow Springs Park** with local herbalist **Julie James**, discovering native plants and their uses in a journey of connection to nature and heritage. Julie shared her deep knowledge of the site's flora, weaving stories of traditional uses and cultural significance that brought the landscape to life.



A&F Market Mural Kickoff

We kicked off the vibrant creation of a cultural food mural by artists **Amy Tanaka** and **Jamuna Priti** on the side of **A&F Market**. This local market served as a hub for Southeast Asian produce, much of it supplied through the **Produce 2 Market** program. "Ancestral Markings" is currently the largest mural on Santa Fe on the Westside.