



Long Beach Fresh Celebrates Local Cuisine and Culture During Annual Spring Long Beach Foodways Summit

Attendees Will Explore Local Urban Farms, Cultural Communities and Diverse Flavors within California's Seventh Largest City.

Long Beach, Calif. March 21, 2023 – [Long Beach Fresh](#), a food policy not-for-profit dedicated to expanding Long Beach's local food economy and infrastructure to benefit the city's diverse local communities, today announced the dates for its annual [Long Beach Fresh Spring Foodways Summit](#).

The event begins April 5th through April 9th in various locations throughout the city. Through an exciting lineup of both free and ticketed events, residents and visitors will have the chance to get up-close and personal with the delicious bounty that the City of Long Beach produces.

"When we come together to share ideas and take action towards building a just and equitable food system, we create movements that have the power to transform our world. This year's Foodways Summit will continue to address the critical issues of economics, health, equity, and climate in our local food system," said Ryan Smolar, Co-Director of Long Beach Fresh and organizer of the Foodways Summit.

The benefits of Long Beach's local food system goes far beyond taste alone. From addressing critical issues like climate change to promoting access to good health and economic inclusion, this summit offers a unique opportunity to learn about the vital role that the city's gardens, markets, and local food production play in creating a thriving community in Long Beach and beyond. Previous summits have led to greater connections in our food system by introducing eaters, feeders and seeders to each other across a myriad of events.

Below is the summit's schedule of events. Links for each event are included in the descriptions.

ART x TECH x FOOD at SpaceTime Collaborative - 4/5 @ 6:30pm - Free

Get ready to kick off the Long Beach Fresh Spring Foodways Summit in style! Join us for our opening mixer at the SpaceTime Collaborative, a one-of-a-kind laboratory where artists, designers, hackers, chefs and agriculturists come together in a creative warehouse laboratory setting. Indulge your senses with bites from "Cambodian Cowboy" Chef Chad Phuong and

Spring mocktails by the hip-hop themed International Players Juice, while you test-out cutting-edge AR food art demos. We'll also preview all the exciting events that are lined up for the week ahead, and the opportunity to mingle with the producers and helpers who are making it all happen. [Event Link >](#)

Sowing Seeds of Change Urban Farm and Program Tour - 4/6 @ visit anytime between 10:30am-12:30pm - Free

Sowing Seeds of Change Urban Farm invites visitors to come and experience the beauty and transformative power of sustainable agriculture and youth empowerment. visitors will learn about their vocational training programs, which offer youth with disabilities and foster youth the skills and knowledge they need to succeed in the agricultural industry. Their sustainable agriculture program covers everything from organic gardening and crop production to greenhouse care and nursery operation, so you can learn about all aspects of small-scale farming or just passively enjoy the beauty they've created in this urban oasis. The City of Long Beach recently received a landmark \$30 million federal Reconnecting Communities grant to reconfigure the area around this site into a mega-park and this farm will be at the center of Downtown's green transformations. [Event Link >](#)

Meet the Makers: Food Vendors and Placemaking at the Bixby Knolls Farmers Market - 4/6 @ 3pm-7pm - Free

Come and join us at the Thursday afternoon Farmers Market to sample some of our favorite vendors and hear from Chef Chad of Battambang BBQ and Kerrina Sanchez of Farmer K Homestead. We will be discussing the challenges and opportunities that food vendors face in our city, as well as learning about their experiences and journeys to success. But that's not all - we will also be exploring the concept of placemaking and how it can be used to create a vibrant and welcoming community hub at the Farmers Market. From beautification efforts to providing comfortable seating and live music, we are constantly looking for ways to enhance the market's appeal and create a space where people can come together and connect. Placemaking is all about empowering communities to work together and make public spaces that are both functional and enjoyable. So come and be a part of this exciting movement as we explore the potential of the Farmers Market as a heart of the community! [Event Link >](#)

Fresh Talks: Exploring Local Food Issues and Enjoying the Friday DTLB Certified Farmers Market - 4/7 @ 10am-2pm - Free

Join us Downtown for LB Fresh's series of talks on local food issues, happening concurrently with the Friday Farmers Market. Come and engage with the local food community while enjoying delicious treats from the market, such as Caile Burgers. Our guest speakers include food leadership organizations across the state, local food leaders and program officials. We will kick off our talks with an informational discussion on Microenterprise Home Kitchens Ordinance, a new state law that has already opened over 250 home-based food businesses in California. We'll hear from Denise Blackmon of Soul Goodness, an authentic home kitchen-based business in Riverside. We'll also hear about food issues facing our state including how Central Coast farmers are shifting from wine production to olive oil due to climate change. This is a great

opportunity to learn about important local food issues, support local food businesses, and enjoy the vibrant atmosphere of the Friday Farmers Market. [Event Link >](#)

LB County Fair and Blue Ribbon, Urban Agriculture & Local Food Contests - 4/7 @ 6:30pm - Free

The LB County Fair harkens back to our city's agricultural roots. Get to know your local green thumbs at the Blue Ribbon Urban Agriculture Contest where you might encounter a radish the size of a small tree or a beautiful bunch of bananas grown by your neighbor! Submissions are being accepted now in multiple categories including fruits, leafy greens, vegetables, root vegetables, flower bouquets and food art. Local farms and food producers will be in attendance and hope to get more acquainted with you, and the folks at Bixby Knolls always embellish the event with exciting sights and sounds like a petting zoo, stilt walkers and musical accompaniment. Sponsored by the Bixby Knolls Business Improvement Association in partnership with LB Fresh. Small businesses in Bixby Knolls always get into the spirit. This year, Bel Canto Books, which has locations at KUBO LB and The Hangout, will be featuring food system food books over the weekend and giving 10% of purchases to support Long Beach Fresh. [Event Link >](#)

Saturdays at The Growing Experience Urban Farm - 4/8 @ 11am-1pm - Free

Join us this Saturday at The Growing Experience for a day of fun, education and delicious food! Take a tour of our aquaponics and hydroponics systems and learn about sustainable agriculture. Afterwards, enjoy pizza made with ingredients fresh from our garden while grooving to some 90s music. Engage in a wellness activity and explore LB's largest urban garden oasis. This is a great opportunity to get outside, connect with nature and learn about the local food movement. We can't wait to see you there! [Event Link >](#)

“Taste for Transformation: Reflecting on 10 years of Food Organizing in Long Beach” Farm-to-Table Meal at Organic Harvest Gardens - 4/8 @ Afternoon - Ticketed Event

Dig into a farm-to-table Spring Italian feast on one of Long Beach's most hospitable urban farms lead by Celebrity Chef Rod Dodd along with members of his crew like Legendary DJ Smurf, Silky D and special guests from across California's food system. This local, seasonal dinner represents a collective time marker celebrating the last decade of movement and improvement to Long Beach's local food system. We want to share the fruits of all our labor and thank the long-accoladed members of our food community, while also welcoming the bright new crop. Over the years, Long Beach Fresh and our food community partners have sowed the seeds of change, tended to the soil, and cultivated a thriving local food scene. The policies we've put in place have nurtured growth, the gardens we've maintained have borne fruit, and the skills we've shared have spread like unpotted mint. But we're not done yet. There's still work to be done, still more seeds to plant, still more fruits to harvest. So come join us as we break bread together, made from locally sourced ingredients, and toast to a brighter future for Long Beach's food system.

Long Beach Bake-Off, Sauce, Pickle and Jam Competition at the Southeastern Farmers Market at the Marina - 4/9 @ 10am-2pm - Free

Come one, come all to the Marina Farmers Market for an exciting bake-off competition! Bakers, sauciers, jammers and fermentors will be competing for the title of "Best in Long Beach." The event will take place against the stunning backdrop of the Marina and the bustling Sunday market, complete with live music and delicious food offerings. Join us for a day filled with excitement and delicious treats, as local chefs and home cooks battle it out to showcase their culinary talents. Whether you are a seasoned foodie or simply looking for a fun weekend activity, the Marina Farmers Market bake-off competition is sure to be a highlight of your weekend. Don't miss out on this opportunity to taste the best baked goods, sauces, and jams that Long Beach has to offer. [Event Link >](#)

About LB Foodways Summits

[The Foodways Summit](#) is a multi-day, multi-site exploration of potential and emerging innovations in local food, with the goal of expanding healthy food access, education, and opportunities. Supporters are encouraged to become a [Foodways Champion](#).

About Long Beach Fresh

Long Beach Fresh is dedicated to expanding Long Beach's local food economy and infrastructure in ways that benefit our city's diverse local communities. We think that everyone should have affordable access to good food – food that is nutritious, culturally relevant, and that has integrity in how it's produced and distributed.

We host community events and working groups, provide direct consulting to local food businesses and community organizations, promote local innovation in food, and work to create systems-level changes to the food system. Learn more at LBFresh.org.

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