

PULSE

OF THE FOOD MOVEMENT

Raise the Barn! ROCK the State!

Friends & allies,

If you are still opening my emails, you must care whether or not our [Barnraiser campaign](#) is successful. Given that, you'll want to know we have 18 days left and \$24,000 more to raise, so I need your help!

Your dollars will hold our state legislators accountable to future generations by creating policy that fixes food. If you have not yet backed us, please do. Every dollar helps. If you have already backed us, please share the [campaign link](#) on your Facebook page or in an email to five or more friends. In addition to the gifts that come with rewards, we have [another option that could be fun for those that help drive the campaign!](#) This page provides sample social media posts and an email and will provide entry to two special events for our campaign cultivators.

We have so many wonderful offerings for our backers to enjoy. For example: we have a slew of farm to table dinners that feature regional producers and amazing cooks or restaurants and often special guests who are leaders in the food movement. Here are two examples. In January, we are thrilled that pioneering organic farmer and writer, [Michael Ableman](#), will be our special guest for an amazing dinner at [Shed in Healdsburg](#). The SF Chronicle's Michael Bauer believes Shed may be the best restaurant in Sonoma County! In Shed's beautiful upstairs room, Michael will be reading and discussing with [Naomi Starkman](#) his latest book *Street Farm: Growing Food, Jobs and Hope on the Urban Frontier*. Naomi is an award-winning journalist and the founder of the Civil Eats blog site. Michael's book recounts his life-affirming journey working to build North America's largest urban agriculture project in the toughest section of Vancouver, BC. Guests will receive a signed copy of the book.



Naomi Starkman



Michael Ableman

In March, [renowned farmer Jim Reichardt](#), who supplies to the nation's best restaurants, will be serving duck "so many ways." His Sonoma County Liberty Ducks are absolutely delicious and Jim knows just how to prepare them for maximum delight. Carolyn Johnson (CJ) and Rick Theis will host this special farm to table meal in their beautiful, LEED certified, home in Graton, just a few minutes northwest of Sebastopol in Sonoma County. Rick is one of the region's best home cooks. CJ and Rick host numerous sumptuous wine and food events each year. It will be a night to remember.

These are special events in which wonderful people, amazing food and enlightening conversation will warm your heart and delight the senses. By the experience, you will know just how much we appreciate you for supporting [our campaign](#). So please hit [the link](#), back Roots of Change and take part!

Thank you,





Strategic Advisor, California Food Policy Council

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President, Roots of Change

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Roots of Change

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