



SSAFE CASE STUDY REPORT

Method for Introducing Plant-Based Dining

Chapter: Pilgrim Place

Location: Claremont, California

Recorder: John Wingler

Date Submitted: 06/20/2026

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Keywords: Vegan, plant-based, potluck, dining service

A note on terminology: In this case study, the term “plant-based” will be used as a synonym for the adjective “vegan” in referring to food dishes or preparation. This is consistent with the recommendation of the SSAFE Climate Friendly Dining Work Group which suggests that the former term is less intimidating or confusing. Both terms indicate dairy free and meat free. The term vegan will be used when referring to a person who eats exclusively plant-based meals.

Summary:

Assess interest and support of the community in plant-based entrées being offered consistently. Build demand and support for plant-based dishes prepared by dining services. Move to reduce meat consumption and associated Green House Gas emissions.

Objective: We hope to emulate the successful vegetarian potlucks of a previous decade which resulted in daily vegetarian dishes being offered by dining services. Vegans now will eat the vegetarian offering but prefer to avoid dairy such as cheese and milk and butter and thus would like to have more frequent plant-based entrees.

Project Description:

Brief description/characterization of community/campus

- Pilgrim Place’s Campus is 32 acres in eastern Los Angeles County, in the city of Claremont, California known for the seven colleges located blocks away, the earliest of which were founded by the pioneers who formed Pilgrim Place in 1915. College courses and frequent student music presentations are open to residents. There are student scholarship award programs endowed and managed by residents.



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- There are three kitchens, for Independent Living, Assisted Living, and skilled nursing. All meals are prepared by Unidine, a subsidiary of Compass CCL Hospitality Group.
- Approximate number of residents: 220 Independent living, 130 assisted living, skilled nursing variable.
- Types of residences: single family houses, apartments, duplexes, triplexes ranging in age from 30 to over 100 years old
- Pilgrim Place is an independent non-profit corporation operating as a California licensed Continuing Care Retirement Community.
- Central to our sense of community is the daily mid-day buffet meal where all Independent Living residents gather in our Abernethy Dining hall with seating assigned by a random program which ensures everyone has a chance over time to dine with every other resident. We also stop at 12:30 for a resident to share a reading, then followed by introductions of guests and announcements of coming activities.
- We are an “Intentional Community” which signifies our commitment to support for each other. Our core values are Peace, Justice, and Care of the Earth and for each other. One perhaps unique aspect is our Resident Health Support Program which manages funds to assist residents in need or who have outlived their assets. No one will be moved out for inability to continue paying fees. Residents work all year to produce and recycle goods sold to the public in monthly sales and during an annual two day Festival. New residents are interviewed carefully to ensure commitment to these values.
- Activities are developed and managed by residents, not professional staff. These include local travel events, lectures, worship, music, committee meetings supporting resident governance. Our board of directors currently has six resident representatives.

Applicability

Any facility interested in promoting Climate Friendly Dining could replicate the work of this case study. It can be used to promote vegetarian as well as plant-based dining.

Methodology (Background, Activities, Steps):

Every day, our midday meal now offers a choice of meat or vegetarian entrée, as a matter of course. This has not always been the case. We learned that in the past an active group of residents had instituted monthly vegetarian potluck dinners with the hope of identifying residents who wanted regular vegetarian meals in the daily midday buffet.



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Their numbers and enthusiasm convinced the dining service provider of the need to offer an alternate to the regular meat entrées.

These vegetarian meals generally include cheese, milk, and eggs. A number of residents have currently expressed interest in having the alternate (vegetarian) offering be dairy free. We decided to follow the steps of our predecessors and to try hosting plant-based/dairy free potlucks to assess the level of support and perhaps lobby for regular such dishes to be offered by dining services.

We were able to take advantage of a recent resident survey which, among other questions, asked whether vegetarian or plant-based meals were desired, and how often. Using the answers to the survey, we were able to identify about 50 respondents who might be interested in such changes. Invitations to attend a five p.m. event were emailed to this list, with instructions regarding what we were trying and how to participate. A dozen people offered to bring a home prepared plant-based dish to share. Those who agreed to prepare a dish were asked to bring a copy of the recipe used and nutritional values if possible. Others agreed to help setup or clean afterward. Twenty-five people attended, a few carnivores including the resident lead of our Dining Services Advisory Team who is not a vegan but was impressed with the dishes and the enthusiasm and has continued to be a strong supporter of our goals.

The event itself was easy in that we described it as a “tasting” of plant-based dishes, not intended to be a full dinner; breads or salad not needed. There were wine and non-alcoholic drinks, plus coffee and tea. We had a resident speaker who shared the history of the vegetarian potlucks and explained how we hope to expand on that concept. We also offered the opportunity for anyone to speak about their food preferences and history. At the end of the evening, everyone positively agreed that this should be a frequently repeated affair. We subsequently had a second gathering with some different attendees and dishes, including one resident’s visiting son who told us about being a lifelong vegan.

Funding Needed:

Food and beverages and flowers were all provided by residents. Table setup was provided without charge by our Building and Grounds department. The option to make a financial donation in lieu of preparing a dish was offered, but not exercised. The room reserved has an adjacent kitchen with dishes, flatware, and washing facilities, all available for use by resident groups at no charge.

Involvement or Support of Community Administration:

The gathering was planned by our local SSAFE Food working group without administration involvement. Invitations for the inaugural event were handled via email



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and sent to those who had self-identified as desiring more plant-based dining options. Twenty-five people attended and about a dozen dishes were shared (see recipes below). For the second attempt two months later, a broader email announcement was distributed and a brief posting was made inviting everyone,

Key Challenges:

Frequent questions: Can I put cheese in my dish? (No) Can I have cheese on the side? (No) How about non-dairy cheese? (Sure)

Attendance: Most people are very busy, and want to attend but don't have time to cook. (Come anyway, bring a drink or cash.)

Outcome (Results):

Our local SSAFE chapter members have been updating our five year sustainability plan, which contains a Food section aimed at reducing the Green House Gas emissions produced from food preparation, selection, and supply. It proposes increasing gradually the frequency of dairy free alternate entrées and reducing meat, especially beef. The above-mentioned resident Dining Services Advisory Team has been totally supportive, and our dining services manager and executive chef are also open and willing. During Earthweek, we had plant-based dishes offered daily which were widely accepted, including one meal when there was no meat alternative. There are more frequent plant-based dishes offered now.

Lessons Learned:

The two events have been planned by the members of our small Food working group. It would be good to turn this over to other residents who wish to continue and likely have new ideas. Clarity in desired dairy free dishes will avoid confusion and disappointment to some who are not familiar with plant-based cooking.

Next Steps or Follow Up:

We intend to continue having the potlucks because they are fun. A goal is to have more people who are skeptical or resistant discover that plant-based foods are good and nutritious. Our sustainability plan also calls for education helping people to make informed decisions about reducing meat in their diets. Also, the concern for adequate protein in a plant-based diet will be addressed with informative presentations from our nutritionist and clearer displays in the buffet lines comparing the protein content of alternate dishes. Active participation in the SSAFE Climate Friendly Dining Work Group continues to provide inspiration and education.



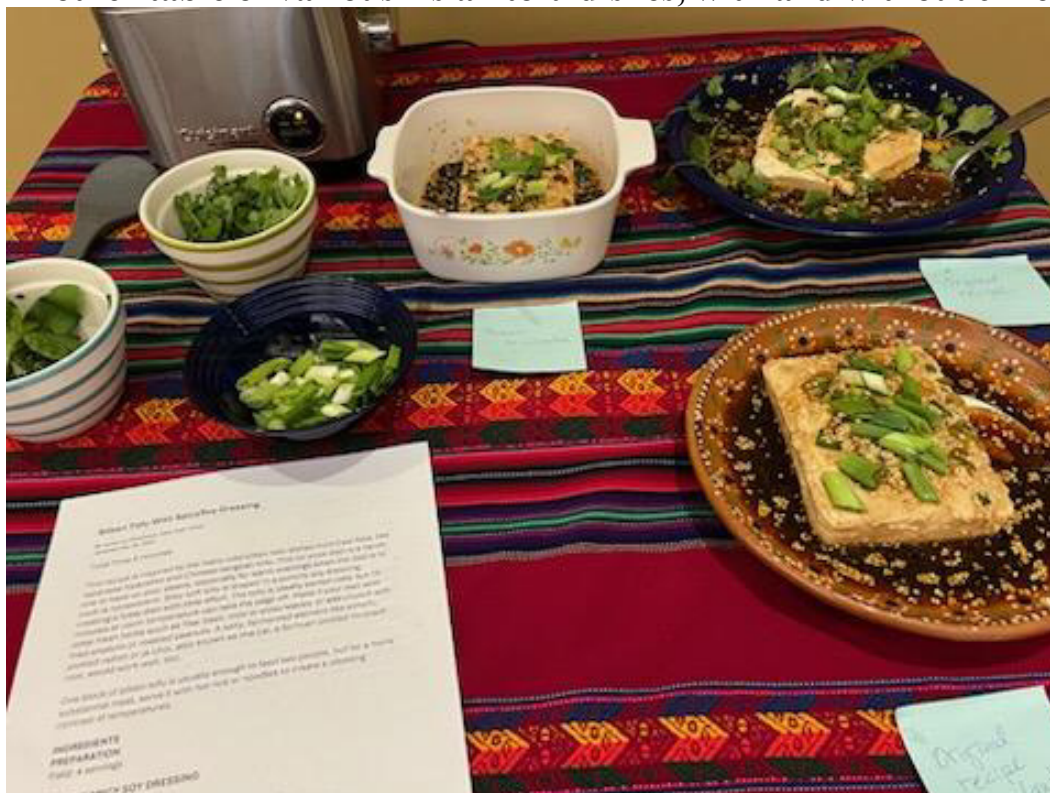
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Photos:

A dozen or more plant-based dishes for tasting, with recipes available.



Another table of various Asian tofu dishes, with and without chiles and cilantro.



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As the dining guests assemble and see the dishes others brought.



Additional Attachments:

**Some recipes from first plant-based tasting gathering
and a sample invitation to the event.**



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PIA

MUSHROOM BOURGUIGNON

CHEF: ANNE RIEDL, IDIOT'S GRACE WINERY, ADAPTED FROM DEB PERELMAN

Serves 4

- ¼ cup extra-virgin olive oil (divided)
- ¼ cup (½ stick) softened butter (divided)
- 1 lb cremini mushrooms, sliced
- 1 lb wild mushrooms, roughly chopped
- 1 cup pearl onions, thawed if frozen and patted dry
- Salt and black pepper, to taste
- 2 large shallots, finely diced (1 cup)
- 1 small carrot, finely diced
- 1 tsp chopped thyme leaves
- 2 cloves garlic, finely chopped
- 2 Tbsp tomato paste
- 1 cup full-bodied red wine, such as Idiot's Grace Cabernet Franc
- 1½ Tbsp red wine vinegar
- 3 cups vegetable stock
- 1½ Tbsp all-purpose flour ^(or half the cornstarch)
- Cooked egg noodles or polenta, to serve
- Sour cream and chopped Italian parsley, for garnish

If you think a rich and savory bourguignon stew must have beef, think again. Anne Riedl, longtime tasting room manager at Idiot's Grace, adapted this dish from cookbook author Deb Perelman's incredibly popular recipe in *Smitten Kitchen* (2012), which has spawned innumerable variations over the years. This one adds a few twists, including a mix of wild mushrooms, a heap of shallots, and a splash of vinegar to wake up the flavors. The Cab Franc from Idiot's Grace, with its medium-high acidity, offers another perky enhancement to this earthy dish.



Heat 1 tablespoon olive oil and 1 tablespoon butter in a large, deep skillet over medium-high heat. Working in three batches so as not to crowd the pan, add mushrooms and pearl onions in a single layer and sauté for 5 minutes, until caramelized. Season with salt and pepper, then transfer to a plate. Repeat two more times with more butter and oil and the remaining mushrooms and pearl onions.

Heat the remaining 1 tablespoon olive oil in the same pan. Add shallots, carrot, and thyme, then season with salt and pepper to taste. Sauté for 10 minutes, until the onions are light brown. Add garlic and cook for 1 minute.

Add tomato paste and cook for 1 to 2 minutes, until it starts to caramelize on the bottom of the pan. Add wine and vinegar, scraping up the brown bits from the bottom of the pan. Increase heat to high and boil for 3 minutes, until reduced by half.

Stir in stock, then add mushrooms, pearl onions, and any juices. Bring to a boil, reduce heat to medium-low, and partially cover. Simmer for 40 minutes, until mushrooms are very tender.

In a small bowl, combine remaining 1 tablespoon butter and flour. Stir paste into the stew until dissolved. Simmer gently for another 10 minutes, stirring occasionally to prevent it sticking, until thickened. Season to taste with salt and pepper.

To serve, spoon stew over egg noodles (or polenta). Dollop with sour cream and sprinkle with parsley.

ROASTED KABOCHA SQUASH WITH MISO GLAZE

Kabocha squash (around 2.5lbs weight).

1½ tablesp olive oil + a little salt.

Miso glaze:

2 cloves minced garlic

2 tablesp sunflower oil- or other neutral oil

2 tablesp low sodium tamari – you could use soy sauce

2 teasp sesame oil (optional)

2 tablesp white miso

1 tablesp agave nectar or maple syrup – you could use brown sugar

1 tablesp rice wine vinegar

Preheat oven 375 degrees.

Halve the squash vertically, scoop out the seeds and cut squash into small chunks. This is the hardest part; you'll need a sharp knife. But no need to peel this squash as the peel is edible.

Mix with olive oil and a little salt and roast for 30 minutes, turning halfway through until a fork goes through the kabocha easily. Cool for 5 minutes or so.

While the squash is roasting, mix all the glaze ingredients together with a fork.

Then drizzle the cooked squash generously with the glaze and serve warm. Gwyn

Slow-Cooker Mediterranean Lentil Soup



Recipe courtesy of Jeff Mauro

Show: The Kitchen Episodes: Weeknight Wins and Weeknight Wins Part 2



Level: Easy

Total: 4 hr 30 min

Active: 20 min

Yield: 8 to 10 servings

Ingredients:

Two 32-ounce boxes chicken stock (8 cups)

1 cup diced carrots

1 cup green lentils, rinsed

1/2 cup jarred marinated artichokes, drained

1/2 cup diced celery

1/2 cup sun-dried tomatoes in oil, drained and julienned, plus 1 tablespoon oil from the jar

1 teaspoon vegetable bouillon paste

3 sprigs fresh oregano

1 onion, diced

2 cups escarole, julienned

Zest and juice of 1 lemon

Kosher salt and freshly ground black pepper

Crusty bread, for serving

Directions:

Place the chicken stock, carrots, lentils, artichokes, celery, sun-dried tomatoes and tablespoon of their oil, bouillon paste, oregano and onion in a slower cooker. Cook until the lentils are tender, on high for 4 hours or low for 8 hours. Stir in the escarole, lemon zest and juice and let sit 5 to 10 minutes. Season with salt and pepper and serve with crusty bread alongside.



or veg stock

optional

Super Natural Simple Heidi Swanson

Substantial, creamy peanut stew with plenty of spice from a good dollop of curry paste. Use favorite brand of curry, a homemade paste, or even ubiquitous Thai Kitchen brand. Canned crushed tomatoes are easy to find (and good here!), this soup gains extra depth of flavor with canned fire-roasted tomatoes. I thought about making the miso optional, because, really, it is. But it's a nice addition, lending extra body, flavor, and dimension.

Serves 6

- 3 tablespoons extra-virgin olive oil
- 1 yellow onion, chopped
- 3/4 teaspoon fine-grain sea salt, plus more to taste
- 1 1/2 cups diced carrots
- 3 tablespoons red curry paste
- 1/2 cup all-natural peanut butter
- 1 (15-ounce) can crushed tomatoes or crushed fire-roasted tomatoes
- 4 cups water
- 8 ounces frozen spinach, chopped
- 2 tablespoons miso
- 1 lime, cut into 6 wedges, to serve
- Chopped cilantro, cooked brown rice, or toasted peanuts, to serve (optional)

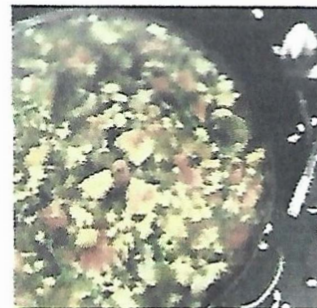
Heat the oil in a large pot over medium heat. Stir in the onion and salt and cook for 5 minutes. Add the carrots and curry paste and cook for another minute, until fragrant. Stir in the peanut butter, tomatoes, and water and bring to a simmer. Cook for about 10 minutes, until the carrots are tender. Stir in the spinach, bring the stew back to a simmer, then remove the pot from the heat.

Stir in the miso, taste the stew, and add more salt as needed.

Ladle the stew into bowls and serve each with a wedge of lime and any or all of the suggested toppings.

Vegan Cassoulet

This very vegan cassoulet is a delicious stew of vegetables and white beans. This recipe is gluten-free and low-fat.



Prep Time
20 mins

Cook Time
30 mins

Total Time
50 mins

Course: **Stew** Cuisine: **French** Servings: **8 servings** Calories: **211kcal**

Author: Vaishali Honawar



4.88 from 8 votes

Ingredients

- 1 cup dry white beans, or 3 cups canned, drained and washed. If using dry beans, soak overnight and cook until tender. (cannellini or great northern or navy beans will do)
- 8 oz package of tempeh, cubed into 1/2-inch pieces ---and 2 soysages
- 1 tbsp extra virgin olive oil
- 1 medium onion, diced
- 2 medium carrots, sliced
- 2 stalks of celery, diced
- 5 cloves garlic, finely minced, or crushed into a paste
- 15 mushrooms sliced (use any kind— wild mushrooms would be great here. I used crimini because I always have them on hand)
- 2 tomatoes diced
- 1 tbsp chopped sage
- 1 tbsp chopped thyme
- 2 bay leaves
- 2 tbsp parsley, chopped
- 1/2 cup red wine, optional
- Salt and ground black pepper to taste

Instructions

1. Heat oil in a large saucepan. ---and soysages
2. Add the tempeh cubes and saute, stirring frequently, until the tempeh is golden-brown.
3. Add the onions, garlic, celery and carrots. Add a pinch of salt and some ground black pepper and saute the vegetables about five minutes until the onions are translucent.
4. Add the mushrooms and the wine. Cook until the moisture from the vegetables and all of the water has evaporated.
5. Add the tomatoes and beans along with the bay, sage, parsley and thyme.
6. Bring to a boil – add more water if the stew is too thick - and turn the heat to a level where it boils gently.
7. Check salt and pepper. Turn off the heat and serve hot with some crusty French bread.

Nutrition

Calories: 211kcal | Carbohydrates: 32.8g | Protein: 15.6g | Fat: 4g | Fiber: 9.7g | Sugar: 7.3g | Vitamin A: 19% | Vitamin C: 81% | Calcium: 12% | Iron: 17%

Marry Me Chickpeas

6 servings.

Ingredients:

1 T. olive oil
5 cloves garlic, minced
½ c. sun-dried tomatoes, chopped
½ t. oregano
½ t. red chili flakes
1 t. salt
¼ t. ground black pepper
2 15-oz cans chickpeas, drained and rinsed
1 c. veggie broth
1 T. tomato paste
1 c. vegan cream (see notes) or non-dairy creamer, coconut milk or any unsweetened plant milk (e.g. almond, oat).
2 c. baby spinach, sliced
4-5 basil leaves, chopped
Optional: ½ c. grated vegan parmesan

1. In large sauté pan over low-medium heat, warm the olive oil. Add the garlic and cook for 1-2 min., stirring frequently, until fragrant.
2. Stir in the sun dried tomatoes, oregano, red chili flakes, salt and black pepper. Cook for 1 minute.
3. Now add the chickpeas, broth, tomato paste, cream and spinach and stir well. Bring to a gentle simmer over medium heat and cook for about 5 min., until warm and the spinach has wilted. Taste and check spices.
4. Remove from heat and stir in the fresh basil and grated cheese (if using). Serve immediately with crusty bread for dipping or on top of cooked rice, pasta or sweet potato.

Note: Vegan Cream. Bring 2-3 c. water to boil. Pour hot water over ¾ c. raw cashews and let soak 5 minutes or up to an hour. Drain cashews and add to a high powered blender with 1 c. fresh water and blend until creamy and smooth.

Nutrition:

Serving: 1 of 6

servings | Calories: 294kcal | Carbohydrates: 33g | Protein: 10g | Fat: 15g | Saturated Fat: 8g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Sodium: 690mg | Potassium: 736mg | Fiber: 8g | Sugar: 8g | Vitamin A: 1231IU | Vitamin C: 9mg | Calcium: 83mg | Iron: 5mg

OVERNIGHT OATS— quantities per portion

1/3 cup gluten free oats

1 tablesp. chia seeds (Sprouts)

1 tablesp. ground hemp seeds (Sprouts)

1 teasp. almond or peanut butter – smooth or crunchy – whatever you prefer

drizzle of agave syrup (Trader Joe) or maple syrup

½ teasp ground cinnamon or nutmeg

½ teasp ground cardamon

2/3 cup soy milk or other plant-based milk. Add a little more if needed when you eat this.

If you like it drier reduce the milk. Soy has the highest protein content and is a complete protein (contains all 9 amino acids).

Mix all ingredients well in a jar or bowl, careful to break up any clumps of chia seeds. Cover and leave in the refrigerator overnight.

In the morning you can add. fresh fruit, raisins, other dried fruit, or coconut flakes if you like. Chopped nuts would increase the protein.

These quantities are suggestions; adjust to your taste.

Protein in oats, chia seeds, hemp seeds, almond butter, and soy milk. Gwyn.

CHICKPEA PASTA SALAD – quantities per full serving

¾ cup cooked chickpea pasta (Trader Joe)

4 button mushrooms mushrooms provide a complete protein, including all 9 essential amino acids. Some varieties have much higher protein content than button mushrooms.

¼ cup peas – fresh or frozen

¼ cup chopped walnuts. Other nuts and seeds have more protein.

1 tablespoon chopped artichoke hearts

1 green onion – sliced thinly

Sliced greens. e.g. fresh basil, parsley, mint, arugula, or a little lettuce,

Olive oil or salad dressing

Salt

Cook the pasta according to directions on the packet. Drain and allow to cool. Keep it covered so it doesn't dry out.

While the pasta is cooking, slice button mushrooms and stir fry in a little oil and water.

Thaw peas if frozen. Chop walnuts. Slice artichoke hearts, green onions, basil or arugula.

Mix everything together in a large bowl. Add olive oil or salad dressing and a little salt if needed.

Black Bean and Corn Salad

Ingredients

- 1/3 cup fresh lime juice
- 1/2 cup olive oil
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/8 teaspoon ground cayenne pepper
- 2 (15 ounce) cans black beans, rinsed and drained
- 1 1/2 cups frozen corn kernels
- 1 avocado - peeled, pitted and diced
- 1 red bell pepper, chopped
- 2 tomatoes, chopped
- 6 green onions, thinly sliced
- 1/2 cup chopped fresh cilantro (optional)

Directions

1. Place lime juice, olive oil, garlic, salt, and cayenne pepper in a small jar. Cover with lid, and shake until ingredients are well mixed.
2. In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro. Shake lime dressing, and pour it over the salad. Stir salad to coat vegetables and beans with dressing, and serve.



Meals & Cooking > Recipes

Chia Pudding

By **Lena Abraham** UPDATED: SEP 29, 2025

 **Approved by the Delish Test Kitchen**

YIELDS:
2 SERVING(S)

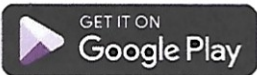
PREP TIME:
5 MINS

TOTAL TIME:
8 HRS 5 MINS

CAL/SERV:
189



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Ingredients

- ☐ **1 cup** almond milk or milk of your choice
- ☐ **1/4 cup** chia seeds
- ☐ **1 Tbsp.** pure maple syrup, honey, or agave nectar
- ☐ **1 tsp.** pure vanilla extract (optional)
- ☐ Pinch of kosher salt
- ☐ Sliced fruit, granola, jam, and/or nuts, for serving

[See All Nutritional Information](#) 

 **Keep screen awake**

Directions

Step 1

In a medium bowl, whisk milk, chia seeds, maple syrup, vanilla (if using), and salt. Let sit 10 minutes, then stir again to incorporate.

Step 2

Cover and refrigerate until thickened, at least 8 hours and up to 1 week.

Step 3

Serve with mix-ins and toppings of your choice.

Raspberries on side

Chia seed parfait

Ingredients

- Trader Joe's organic chia seeds (8 g fiber, 4 g protein, no added sugar)
- Trader Joe's organic non-dairy soy beverage unsweetened (9 g protein 1 g fiber, no added sugar)
- Harmless harvest on sweetened plain organic cultured, coconut yogurt (1 g protein, 5 g fiber, no added sugar)
- Sprouts, vanilla wafers (no fiber, 1 g protein, 10 g added sugar)
- Triple berry blend (6 g fiber, 1 g protein)
- Vanilla extract
- Agave syrup

Directions

I made this up from various parfait recipes. I soaked the chia seeds in soy milk, then added some plain unsweetened yogurt, plus some vanilla and agave syrup. I crushed the vanilla wafers. I layered the crushed wafers, yogurt, chia seeds, and berries in layers.

Trader Joe's Chia Seeds

Nutrition Facts	
Serving Size 2 tbsp (24g)	
Servings Per Container about 14	
Amount Per Serving	
Calories 120	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 7g	5%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 0.5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 180mg	5%
Total Carbohydrate 8g	3%
Dietary Fiber 8g	32%
Insoluble Fiber 8g	
Sugars 0g	
Protein 4g	8%
Vitamin A 0%	Vitamin C 0%
Calcium 15%	Iron 10%

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Invitation to Plant Based Sharing Event

As much as we love and depend on the current dining fare and the community experience so important to us all, sometimes the exact nutritional desires and needs are not exactly met. The four of us have been talking about how to get more plant based, non-dairy, food into our diets, and we suspect that you may be interested as well. We are proposing a late afternoon get together to offer tastes of some plant based favorite dishes and to promote a conversation about dietary changes to meet our needs and preferences.

Here is the plan:

We will meet on Wednesday February 11th in the Napier Common Room at 5 p.m. Tables for displaying prepared dishes will be set, and there will be dining tables and seating for enjoying the various offerings brought and sharing information. We are hoping that many receiving this invitation will be willing to bring a plant based dish you have prepared, enough to share a taste with as many as 30 other interested residents. It needn't be enough to feed 30, since if we have many dishes, just a taste from many will satisfy. The idea is to share ideas and offer an opportunity to talk about nutritional objectives we all have. It would be great to bring the recipe of your dish, possibly nutritional content, even some information about why you picked it.

We are hoping that you are interested and can participate at that date and time. Please reply (not Reply All) with whether you can attend and whether you will be able to bring a dish to share. (Since we're not trying to make this a formal multi course meal, we probably don't really need bread, salad, rice, unless that's a part of the recipe you choose.) If you are interested in coming yet cannot bring such a dish, you might wish to bring a small donation to cover any costs we encounter. Beverages will be provided.

Let us know what you think. If this works out, we may make it a repeating event. We look forward to hearing from you and hopefully enjoying some interesting food and knowledge on Wednesday February 11.

Thank you,

Lynne Juarez, Gwyn Kirk, Ann Taves, John Wingler - the SSAFE sustainable food systems working group members.

