

Consumer Business Professionals of San Francisco

T r e n d s ♦ P r o d u c t s ♦ S o l u t i o n s

DECEMBER PROGRAM

A cherry tomato seems hardly the stuff of revolution...

"But if everything goes right, patients at 19 Northern California Kaiser hospitals will find cherry tomatoes with their chicken sandwiches and dinner salads, and will unwittingly take part in a small but potentially profound shift in institutional food systems.

About 10 farmers, with a focus on ethnic minorities, will send about a half-dozen crops straight to Kaiser's central kitchen. Their names won't appear on Kaiser patients' menu cards, a la Chez Panisse -- at least not yet -- but that's in the works if the plan takes off. The results of Kaiser's experiment will answer a question vital to the future of sustainable agriculture, and to the livelihood of small farmers in California and across America: Can an institution the size of Kaiser Permanente adopt the Chez Panisse model of buying locally and from many smaller sustainable farms -- without busting the budget or bogging down its production of 5,000 to 6,000 inpatient meals every day for 19 Northern California hospitals?" *

From on-site farmers' markets to farm-fresh choices on cafeteria and patient menus, **Janet Sanders R.D., Director National Nutrition Service, Kaiser Foundation Hospital**, will describe this ground-breaking program from its inception in 2006 to its present-day status.

Tuesday December 11, 2007

| <u>AGENDA</u> | <u>LOCATION</u> | <u>COST</u> |
|---------------------------|--|---------------|
| 4:30 Board Meeting | Speisekammer <i>Authentic German Food</i> 2424 Lincoln Avenue -- Alameda www.speisekammer.com 510.522.1300 | \$35 Members |
| 5:30: Networking | | \$40 Guests |
| 6:00: Program | | \$25 Students |
| 7:00 Dinner | | |

Networking Appetizer: Potato Pancakes with house-made Apple Sauce

Entrée Choices:

- A) Sauerbraten: Braised Beef Tri Tip marinated and aged in Red Wine served with Red Cabbage and Spätzle
- B) Wiener Schnitzel: Breaded and Pan Fried Pork Loin with Roasted Potatoes
- C) Gratinierte Kasespätzle: Baked Spätzle with Emmentaler Cheese and Caramelized Onions

Mixed Salad for each attendee. Dessert: Chocolate Bread Pudding with Vanilla Sauce. Coffee and Tea.

RESERVATION FORM for TUESDAY, December 11, 2007 *Clip and return with reservation and/or payment.*

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|--|---|
| Member Name _____ | Reservations must be received by Thursday, December 6. No reservations or refunds after the deadline. Make check payable to CBP/SF and send to: Catherine Berry 7467 Sedgefield Avenue San Ramon, CA 94583 925.803.8728 (fax 925.803.8725) email: cathberry@comcast.net Please call if your reservation might arrive late. |
| Guest/Student _____ | |
| Address _____ _____ | |
| E-mail _____ | |
| Entrée Choice _____ Phone # _____ | |
| Student Fund Donation \$ _____ | |
| Amount Enclosed \$ _____ Check # _____ | |

DIRECTIONS to CBP Kaiser Program - Tues, Dec 11, 2007 - Speisekammer, Alameda

From San Francisco, Oakland, Walnut Creek, North Bay

Take 880 South in Oakland;

Take the 23rd Ave/Alameda Exit

Continue on Kennedy Street as you exit (.4mi)

Turn RIGHT on 23rd Ave. (.1 mi)

Continue on 29th Ave and onto the Park Street Bridge to Alameda (.1 mi)

Continue on Park Street (.4 mi)

Turn LEFT on Lincoln (.1 mi)

Speisekammer 2424 Lincoln is on the right in the first block

From South Bay, Dublin, Pleasanton

880 North toward Oakland;

Take 29th Ave Exit toward Fruitvale Ave.

Turn RIGHT at E 9th Street (.3mi)

Turn RIGHT at Fruitvale Ave. (.4 mi) cross Fruitvale bridge into Alameda;

Continue on Tilden Way (.6 mi)

SHARP LEFT at Lincoln Ave.

Speisekammer 2424 Lincoln Ave. is on the right in the same block.

* Program introduction taken from SF Chronicle article "Chez Kaiser's food revolution: Hospital experiment putting locally grown produce on patients' plates" by Carol Ness, Chronicle Staff Writer, Sunday, August 6, 2006.