



EVENT SCHEDULE

FOODcraft
INSTITUTE



FRIDAY SEPTEMBER 23

SATURDAY SEPTEMBER 24

SUNDAY SEPTEMBER 25



MAIN STAGE

1:00 – 4:00 PM	DJ Matteo	11:00 AM – 12:00 PM	Fermenting Rainbows with Nicole Easterday	10:30 AM – 4:00 PM	DJ Paul Gordon
4:00 – 4:45 PM	Cookbook Cook-Off: Elaine Johnson, Camp Sunset	12:00 – 4:00 PM	DJ Aebi Dee	11:30 AM – 12:30 PM	Braised Pork Shank with Sevillano Olives by CA Grown
5:00 – 5:45 PM	Cookbook Cook-Off: Anya Fernald, Home Cooked	12:30 – 1:30 PM	Deconstructing Kombucha with Health-Ade	1:00 – 2:00 PM	Thrive at Your Next Party: Must-have recipes & expert tips with a secret ingredient
6:00 – 6:45 PM	Cookbook Cook-Off: Michelle McKenzie, Dandelion & Quince	2:00 – 3:00 PM	Bringing It To the Table, Oakland-based Cooking Competition	2:30 – 3:30 PM	Gyoza Ma by Chef Kyle Itani
7:00 – 7:45 PM	Cookbook Cook-Off: Sean Paxton, HomeBrewed	3:15 – 3:45 PM	Live Music: Oakland Symphony Ensemble	4:00 – 5:00 PM	Live Music: Jambalaya
8:00 – 9:00 PM	Live Music: Grand Avenue Soul	4:00 – 5:00 PM	The Sausage Rebellion: All-female Led Whole-hog Breakdown		
		5:00 – 8:00 PM	DJ Morgan Benjamin		
		6:00 – 7:00 PM	Braised Pork Shank with Sevillano Olives by CA Grown		
		8:00 – 9:00 PM	Live Music: Amalgamation		



DIY DRINKS

FRIDAY, SEPTEMBER 23	SATURDAY, SEPTEMBER 24	SUNDAY, SEPTEMBER 25
4:30 – 5:30 PM	11:30 AM – 12:30 PM	11:00 AM – 12:00 PM
Bean to Bar Chocolate: History, Revolution and Potential for a Positive Future by Bisou	Drink to a Summer of BeeLove	The Future of Brunch Cocktails
6:00 – 7:00 PM	1:00 – 2:00 PM	12:30 – 1:30 PM
Pair it Well: Cheese and Beer Pairings with the California Artisan Cheese Guild	A Discussion of Rye Whisky	Health-Ade Makes Kombucha Mocktails and Cocktails!
7:45 – 8:45 PM	2:30 – 3:30 PM	2:00 – 3:00 PM
How Your Beer Gets Here: The Business of Beer Presented by Food Craft Institute and the Pink Boots Society	From Barley to Bottle	The History of American Whisky
	4:30 – 5:30 PM	3:30 – 4:30 PM
	The Art of Swizzle Cocktails with Hangar1	Bay Area Beer Chef Bruce Paton



HOMESTEADER STAGE

SATURDAY, SEPTEMBER 24	SUNDAY, SEPTEMBER 25
10:30 AM – 5:00 PM	11:00 – 11:30 AM
Oakland Symphony's Instrument Petting Zoo at the Urban County Fair	Learn How To Churn Butter with Acta Non Verba
10:30 AM – 1:00 PM	12:00 – 1:00 PM
Planting Seeds with Port of Oakland	Stopwaste: Food Rescue Heroes Take Action at Home to Reduce Food Waste!
1:30 – 2:30 PM	1:30 – 2:30 PM
Family Snack Stacks: Fruit, Crackers and Nutiva's Hazelnut Spread	Coffee Roasting by Sweet Maria's
3:00 – 4:00 PM	3:00 – 4:00 PM
Meet Clo the Cow from Clover Stornetta Farms	"Trailer-style" Classic Mac and Mexican Mac by Erin Wade of Homeroom
4:30 – 5:30 PM	
Drinking Chocolate: History and Preparation by CACOCO	
6:00 – 6:30 PM	
Organic Party Appetizers by Chef Ikeena	