

# RAISING THE ROOTS

For Food Equity

SATURDAY, AUGUST 24TH



MASSACHUSETTS AVENUE PROJECT

*A farm to fork tasting event and fundraiser to support the Massachusetts Avenue Project's mission to nurture the growth of a diverse, accessible, and equitable food system.*



# THE REVOLUTION WILL BE CULTIVATED!

The Massachusetts Avenue Project (MAP) invites you to participate in our annual fundraising event: Raising the Roots for Food Equity! Join us on Saturday, August 24th at MAP's 1 acre urban farm and Farmhouse & Community Training Center where we'll gather to celebrate the end of the growing season with a **farm to table tasting event featuring some of Buffalo's most talented chefs and beverage purveyors.**

In collaboration with our network of local farmers, MAP challenges Raising the Roots Chefs to highlight local, seasonal produce with a signature tasting item. Farm fresh veggies will be transformed into culinary delights featuring a variety of cuisines. Sip on locally crafted beverages, while you meet the chefs and farmers, tour the farm, participate in hands-on activities, and taste your way through an incredible list of restaurants and chefs.

Raising the Roots proudly features local entrepreneurs and businesses who are doing their part to support and amplify food justice work. Raising the Roots attendees will leave this event with a deeper understanding of the local food system and the importance of supporting local growers, urban agriculture, and food entrepreneurs.





# THANK YOU FOR HELPING US RAISE THE ROOTS!

*Funds raised from this event support MAP's ongoing work to nurture the development of a more diverse, accessible, and equitable food system through:*



- The operation of 13 MAP Mobile Markets which bring fresh, local, affordable produce to areas of the city negatively impacted by food apartheid, with produce sourced from over 20 farms in the region
- MAP's Growing Green Youth Employment program which provides leadership & job readiness training, and educational programming on: social justice, sustainable urban farming, culinary skills, customer service skills and more to 40+ youth annually
- Local food production on MAP's 1 acre urban farm including vegetables, fruit, perennial herbs, a flock of 25 laying chickens, five active honeybee colonies, and plenty of native pollinator-friendly plants
- Accessible kitchen rental for 20+ local food entrepreneurs
- Food and Farming classes open to the public at MAP's Farmhouse & Training Center



**FOR MORE INFORMATION, CONTACT:**



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