

## **UofA CEAC Short Course & Inaugural Leadership Dinner at The Carriage House**

The inaugural CEAC Leadership Dinner – “Secure, Sustaining & Sensational CEA!” – will bring together - at one of the key sites for demonstrating Tucson as a UNESCO City of Gastronomy - fresh local harvest of food to make examples of our region’s culinary histories, celebrating CEA and the staple it is becoming for farm-to-table trends. Chef Janos Wilder and his outstanding Carriage House culinary team have created a multi-course menu that is sure to be a memorable gastronomic feast.

Adding to the momentous festivities will be the commentary of the renowned UofA Drs. Andrew Weil, (Founder, Institute for Integrative Nutrition) and Joaquin Ruiz (UofA VP for Innovation & Executive Dean College of Science), sharing their visions of how CEA impacts the future of food quality, availability, nutrition, and peoples’ health.

The dinner is the concluding event of the [UofA-CEAC’s Annual Greenhouse Short Course](#) (April 3 – 6), which many leaders from the worldwide CEA industry will attend. The dinner is designed to advance CEA education and research programs of CEAC to continue the important work of assuring secure, sustaining and sensational foods and practices to feed the region, our nation, and the planet. For information on how CEAC is securing food sources, see the [recent article in Arizona Daily Star](#).

The standard contribution for the four course meal is \$130 per person, or a discounted rate of \$210 for two. Larger donations are acceptable and greatly appreciated. The assistance of the Clean Energy Corporation Inc. is appreciated.

There is limited seating. Find more information and purchase yours [here](#).

The majority of the seats are available to the general public, so Tucsonans and Arizonans are encouraged to partake in the festivities and learn more about CEA food production in our region and to enjoy the feast!

### **Local harvest provided by:**

University of Arizona Controlled Environment Agriculture Center, Arizona Vegetable Co., University of Arizona MycoCats, Fish Farmacy, University of Arizona Animal & Comparative Biomedical Sciences, Hungry Planets Systems and Services LLC.

### **Local wine presented by Arizona Wine Growing Association members including:**

Pillsbury Wine Company, Lightening Ridge Cellars, Rune Wines, Sand-Reckoner Vineyards, Callaghan Vineyards.

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