

THE FUTURE OF FOOD

APRIL 1, 2017

ALL DAY ACTIVITIES: 9 A.M. – 5 P.M.

ALL AGES

Heirloom Seed Investigation (Satterlee Way)

Explore heirloom fruit and vegetables and learn how they might help feed people in the future.

Compost Investigation (Mosaic)

Get a firsthand look at how composting works and learn how this process helps redirect food waste away from landfills.

Geometric Gardens (Art Studio B)

Explore agricultural design and create your own geometric gardens.

Green City (Art Studio C)

Integrate architecture and sustainable agriculture to build "green cities" of the future.

AGES 5+

Bio Bistro (Satterlee Way)

Learn about bioengineered foods and explore how they might play a role in your future diet.

Food Miles (Satterlee Way)

Discover the origins of many of the foods you eat and learn how far they traveled to get to California.

Energy Exchange (Satterlee Way)

Examine where your food comes from and how much energy is required to produce it.

Try It Truck Demo (Entry)

Build wind protection for plants growing on Alcatraz and get a preview of Try It Truck, our brand-new engineering lab-on-wheels!

Molecular Menus (Fab Lab B)

Use stamps made in our Fab Lab to design a brand-new food on the molecular level.

Designer Diner (Fab Lab A)

Use your molecular menu to make a prototype of your new food.

TIME-SPECIFIC ACTIVITIES

Seed Spheres, All Ages (Art Studio A)

10:30 - 11:30 a.m.

Make a clay sphere to house plantable wildflowers.

Food Desert Oasis, 5+ (Art Studio A)

2:30 - 3:30 p.m.

Design a forward-thinking community that can produce, sell, and dispose of food in a sustainable, healthy way.

Performances by Juice and Jelly (Festival Plaza)

10:30 – 11:15 a.m. & 11:30 a.m. – 12:15 p.m.

Boogie to songs about farming, plants, and food with this SF based duo.

Clover (Satterlee Way)

9 a.m. - 2 p.m.

Stop by to see Clover for a tasty Greek Yogurt or Chocolate Milk! While you're there, you may even catch a visit with Clo the Cow (in the afternoon).

COMMUNITY PARTNERS: 10 A.M. - 2 P.M.

Smitten Ice Cream (Festival Plaza)

Sample ice cream made with Smitten's patented churn-to-order technology.

Ripple Foods (Festival Plaza)

Sample their dairy-free milk made from peas.

Recology (Festival Plaza)

Learn how to store food properly to prevent food waste.

Imperfect Produce (Festival Plaza)

Learn how this CSA works to prevent food waste by saving and distributing ugly produce.

Bitty Foods (Festival Plaza)

Taste snacks made from a surprisingly sustainable source of protein: crickets!

Zero Waste Marin (Festival Plaza)

Learn about proper recycling and composting processes as well as how this connects to conservation.

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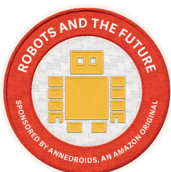
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MARCH 4: ROBOTS

Test Robot Circuitry
Program Robots
Engineer Recycled Instruments



APRIL 1: FOOD

Assemble Seed Spheres
Investigate Compost
Calculate Food Miles



MAY 6: HEALTH

Solve Biological Puzzles
Measure Body Metrics
Design Bacteria Art



JUNE 3: SPACE

Create Space Food
Build Mars Rover Tools
Identify Constellations