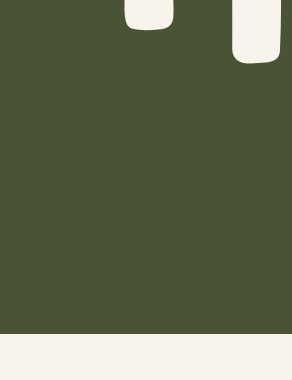


FIELD GUIDE FESTIVAL

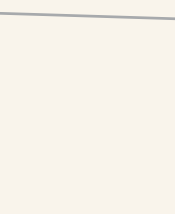


30 October 2021, Austin, Texas

WELCOME TO FIELD GUIDE FESTIVAL

We're glad you're here!

Enjoy this weekend of innovative conversation, connection, and cookouts with those who make our Austin food economy special.



MAP



SCHEDULE

	FARMERS' MARKET	FIESTA PATIO	PAVILLION	ALL DAY GRAZING WEST	ALL DAY GRAZING EAST	WEST PARK	EAST PARK	ANTONE'S STAGE
10AM								
11AM	FARMERS' MARKET 10:00-1:00	REVIVAL BRUNCH 10:00-12:00						CHIEF CLEOPATRA 10:30-11:30
12PM								
1PM			SYMPOSIUM 12:30-1:30	ALL DAY GRAZING 12:00-2:00				
2PM			SYMPOSIUM 2:00-3:00		ALL DAY GRAZING 1:00-3:00			
3PM						SIPS 12:00-6:00	FIELD GUIDE FARM 12:00-6:00	
4PM			SYMPOSIUM 3:30-4:30	ALL DAY GRAZING 3:00-5:00				
5PM					ALL DAY GRAZING 4:00-6:00			
6PM			SYMPOSIUM 5:00-6:00					



CULINARY

REVIVAL BRUNCH

10:00-12:00

FIRST COURSE

(Savory / GF)

Pepita granola, cajeta crema, honeycomb
Christina Carrier of Comedor +
Tara Chapman of Two Hives Honey

SECOND COURSE

(Vegan / GF)

Sunflower falafel, green goddess, salsa macha
Jon Oh of The Well +
Joe & Kasey Diffie of Joe's Microgreens

THIRD COURSE

(Dessert)

Cucumber lime cake, basil glaze, almond oat crunch
Jules Stoddart of Olamaie +
Ben McConnell of Bouldin Food Forest

ALL DAY GRAZING WEST

12:00-2:00

(Savory / GF)

Edgar Rico of Nixta Taqueria +
Bill McCranie of Chickamaw Farm

Beef tartar toastada, mole cured egg yolk, salsa macha

(Vegan / GF)

Jo Chan of Eberly +
Matt Simon of New Leaf Agriculture

Griddled polenta cake, braised greens, roasted mushrooms

(Savory / GF)

Tracy Malechek of Birdie's +
Jenna Kelly-Landes Bee Tree Farm

Sweet potato, guanciale, whipped goat feta cheese

ALL DAY GRAZING EAST

1:00-3:00

(Savory)

Fiore Tedesco of l'Oca d'Oro +
Aubrey & Perrine Noelke of Belle Vie Farm

Duck confit, Schacciata all'olio,
turnip green pesto

(Dessert)

Ariana Quant of Uchi, Uchiko +
Sean Henry & Cory Nellissen of Hi-Fi Mycology

Chestnut mushroom, dates, black chestnut

(Vegan / GF)

Colter Peck of Two Hands +
Montana Stovall of Montana's Dancing Bear Farm

Grilled turnips, squash puree + blossom,
shaved radish

ALL DAY GRAZING WEST

3:00-5:00

(Savory / GF)

Tebi & Trinh Nguyen of Le Bleu +
Ryan Farnau of F-Stop Farm

Vietnamese spring rolls, fall vegetables, fresh herbs

(Dessert / GF)

Anthony Sobotik of Lick Honest Ice Creams +
Stacy Coplin & Eric Knight of Local Leaf

Yaupon Matcha Sundae, chile pequin chocolate,
salted pecans

(Vegan / GF)

Ji Peng Chen of Wu Chow +
Jordan and Leigh'Ann Andrews of billie & jean's farm

Sichuan marinated turnips, banana peppers, thai peppers

(Vegan / GF)

Ji Peng Chen of Wu Chow +
Jordan and Leigh'Ann Andrews of billie & jean's farm

Red tatsoi salad, tomatillos, sesame

ALL DAY GRAZING EAST

4:00-6:00

(Savory)

Rosie Mina-Truong + Kevin Truong of Fil 'n Viet +
David Barrow of Eden East Farm

Chicken bahn mi, pickled fall vegetables, fresh herbs

(Savory / GF)

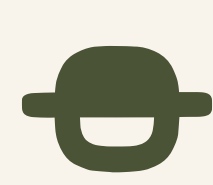
Nick Belloni of Trill Foods +
Julia Poplawsky of Cielito Lindo Farm

Boudin sausage, chicken liver mousse,
pumpkin habanero hot sauce

(Vegan / Dessert / GF)

Krystal Craig & Ian Thurwachter of Intero +
Travis Breihan of Smallhold

Mushrooms, chocolate, smoke



SYMPOSIUMS

SYMPOSIUM ONE

12:30-1:30

FEEDING AUSTIN:

HEALTHY, FRESH, LOCAL FOOD FOR ALL

While the Austin area is one of the fastest growing regions in the country, many residents suffer from food insecurity every day. As our city has evolved, there continue to be barriers preventing healthy, fresh, local food availability for all members of our community. Join **Joah Spearman** founder & CEO of [Localeur](#) in conversation with **Joi Chevalier**, founder & CEO of [Cook's Nook](#), and **Mark Jackson**, CDO of [Central Texas Food Bank](#) for this panel from those on the ground working in food access.

SYMPOSIUM TWO

2:00-3:00

FOOD AS MEDICINE:

EATING FOR LONGEVITY AND HAPPINESS

"You are what you eat," is more than just a phrase. The food we eat weighs heavily on not only our physical health, but our mental health. Join **Camille Styles**, founder & creative director of [Camille Styles](#), in conversation with **Nicole Finklestein** of [Herban Austin](#), **Angel Schatz** forager at [Central Texas Mycological Society](#) and **Philip Speer**, founder of [Comedor Run Club](#) to discuss healing via food and community.

SYMPOSIUM THREE

3:30-4:30

STORYTELLING:

FINDING IDENTITY IN WHAT WE COOK

Food can be more than just ingredients on a plate, it can be an expression of personal and family history. Building on the concept of the postmodern food movement, moderator and food writer **Addie Broyles** will be discussing the idea of storytelling to express a sense of identity in the food we cook. Panelists include **Adrian Lipscombe**, founder of the [40 Acres and a Mule Project](#), **Tavel Bristol-Joseph**, chef and co-owner of [Canje](#), (Emmer & Rye Hospitality Group) and **Aswini Sivaswamy**, founder of [Sesa Pure](#).

SYMPOSIUM FOUR

5:00-6:00

RESILIENT FARMING:

ADAPTING TO OUR CHANGING PLANET

As our planet experiences more unexpected challenges, how can we be prepared for all the ways our food system will be impacted in the future? Not only will farmers feel the effects, the entire food supply chain may be altered. Join **Gen Padalecki & Charlie Capen**, co-founders [townn](#), in conversation with **Tim Miller**, owner/farmer of Millberg Farm, **Regan Meador**, owner and d winemaker of [Southold Farm & Cellar](#), and **Aubrey Noelke**, owner and farmer of Belle Vie Farm to discuss how resiliency, education, and experimentation can help prepare us for the unknown in our ever-changing world.



AMENITIES

FIELD GUIDE FARM

East Park 12:00-6:00

Urban American Farmer has curated an urban farm in the middle of festa gardens, to demonstrate the many facets of our food ecosystem. Visit the farm to learn more about cultivating, composting and canning your own food at home, see bees in action with our observational beehive, and learn more about self-watering garden beds (you can even take one home!)

FARMERS' MARKET

Gundermann Acres 10:00-1:00

[Farmhouse Delivery](#), Austin-based online farmers' market specializing in organic produce, sustainable meat and artisan foods, curated Field Guide Fest's Farmers' Market. Open to the public, the market will feature brands available on the platform as well as friends of Field Guide Fest. **On-site vendors include:** Kinship Milk Tea, Sunriser CBD Coffee, Treasured Foods, Folk Potions, Moonstone Baking Co. and Territory Foods. **Farms that will have produce and meat at the Farmers' Market include:** Pumpkin Pyle, Top of Texas Coop, Sweet Ruthie's, River Ranch, Steelbow Farm, Villa Klehr Farm and Lightsey Farm. **Farmhouse Kitchen** will host a cooking demo with samples of house-made sweet and savory snacks. Perfect for Halloween, the 'Harvest Lounge' area will offer photo-ops and fun for all ages.

MERCH

Near Main/West Entrance 10:00-6:00

Swing by the merch and information booth to purchase a limited edition Field Guide Festival poster by Mishka Westell or Field Guide Festival Yeti wine tumbler. Quantities are limited and will sell out quickly!



PARTNERS



Field Guide Festival has partnered with the Central Texas Food Bank as a long-term nonprofit community partner.

A portion of the profits and ticket sales from Field Guide Festival will benefit the Central Texas Food Bank. With shared goals to provide education around food and nutrition, a portion of the proceeds from the festival will support the incredible work of the Central Texas Food Bank in increasing food security for our community.

ABOUT CENTRAL TEXAS FOOD BANK

The Central Texas Food Bank provides food and grocery products through a network of about 300 Partner Agencies and mobile food pantries, serving 75,000 people every week. Though headquartered in Austin, the Food Bank Serves 21 counties in Central Texas – an area about twice the size of Massachusetts. Learn more at

www.centraltexasfoodbank.org.

[VIEW ALL OUR FESTIVAL PARTNERS](#)