

# Press Release

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## Acclaimed filmmaker Deborah Koons Garcia comes to the Organic Stone Fruit Jubilee this Saturday

June 14, 2010, Madera, CA – The 3<sup>rd</sup> Annual Organic Stone Fruit Jubilee event in Clovis, on June 19, 2010 will feature organic, locally grown stone fruits, local artisan food vendors and many surprises, including a presentation by Deborah Koons Garcia, whose 2004 critically acclaimed documentary *Future of Food*, offers a comprehensive look into the history and evolution of the production of our food.

Deborah Koons Garcia, whose production company [Lily Films](#) is based in Mill Valley, California, has an MFA from the San Francisco Art Institute and has been making films for over 30 years. Her film [The Future of Food](#) (2004) premiered at Film Forum in New York City and has screened at theaters, film, food and farming festivals and community gatherings all over the world. She is now working on the multi-film [Symphony of the Soil](#) Project, scheduled to be completed by the end of 2010.

Slow Food Madera's 3<sup>rd</sup> Annual Organic Stone Fruit Jubilee will gather food enthusiasts, local organic fruit growers and artisan food vendors for a refreshing and entertaining evening this coming Saturday from 5:00pm to 8:30pm at the Mokichi Okada Association's Oasis Garden located at 5790 N. Indiana Ave, Clovis, CA 93619. Visitors will be able to taste over 60 varieties of peaches, plums, pluots, nectarines and apricots.

Slow Food Madera is an affiliate of Slow Food USA and Slow Food International. Our primary interest is in promoting farmers, chefs, vintners, cheese makers, bakers among others in our community and region who are artisans of unique quality foods of distinction. Foods of industrial origin predominate here, on the world's most productive farm land, enjoying the "Mediterranean" climate that has spanned the great food cultures of Europe. We intend, through our efforts to foster an authentic regional food culture worthy of the gifts nature has bestowed on our San Joaquin Valley. We have created events such as the Fig Fest, Tomato's Night Out, Home on the Range and Muscat Love to offer the enjoyment of this emerging food culture to the public. We believe agriculture and our valley's people will be best served by an economy that emphasizes quality over quantity. Artisan entrepreneurs are busy building this new food culture, it is exciting. We invite your enjoyment, enthusiasm and financial support of these local gastronomic pioneers.

For more information, please visit the Slow Food Madera website at [www.slowfoodmadera.org](http://www.slowfoodmadera.org) and the event website at [www.fruitjubilee.org](http://www.fruitjubilee.org)

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