



**Slow Food**<sup>®</sup>  
Southeast Washington



*RSVP is requested at 509 266 4348 for both events. All proceeds go to Slow Food Southeast Washington*

## **April 29: Tasting with the Pros**

*The Wines of Bordeaux France and the  
Bordeaux Wines of Washington*

**Location:** 2770 University Drive, Room CIC 120

**Time:** 6:00 to 8:00 pm

**Price:** \$20, attendance is limited to 50 people



Compare and contrast the same varieties produced at the same latitude, but from different locations and methods. Listen to European and American wine professionals describe the wines as you taste along with them. Our wine professionals are Dr. Thomas Henick-Kling, head of WSU's Department of Enology and Viticulture and Anke Wildman, winemaker for two local wineries. Both of our professionals are trained in winemaking in Europe and have worked in the U.S. wine industry and are uniquely qualified to compare the wines of these two regions. Co-sponsored by WSU-Tricities.



## **April 30: Asparagus Tasting**

Welcome the first crop of the season, asparagus.

**Location:** Schreiber & Sons Farm, 2621 Ringold Road, north of Pasco

**Time:** 4:00 pm

**Price:** \$20.00 (Appetizers and drinks included)

Come and taste 20 different kinds of asparagus. Rate which asparagus tastes the best. Learn more about asparagus than you ever imagined: how to produce, asparagus mythology, trivia, harvest, the politics of asparagus, what it contributes to our local economy. Tour an asparagus farm. Presentation by a local asparagus researcher and asparagus grower.

