

Th: Jefferson

MONTICELLO

SPRING 2011

www.monticello.org

VOLUME 22, NUMBER 1

P. Allen Smith to speak on Jefferson and Gardening at 5th Annual Heritage Harvest Festival at Monticello

THE AWARD-WINNING garden and lifestyle designer and host of the public television programs P. Allen Smith's Garden Home and the new P. Allen Smith's Garden to Table, will be the keynote speaker at the fifth annual Heritage Harvest Festival at Monticello.

"I am honored to be a part of the festival this year, as I have been a long-time devotee of Thomas Jefferson and Monticello," says Smith. One of the most recognized and respected garden design experts, providing ideas and inspiration through multiple media venues, Smith is also the author of the best-selling Garden Home series of books published by Clarkson Potter/Random House, including *Bringing the Garden Indoors: Container, Crafts and Bouquets for Every Room*, published in 2009. His latest book, *P. Allen Smith's Seasonal Recipes from the Garden*, was released in December 2010.

Smith is a regular contributor on NBC's *The TODAY Show* and is also the host of the syndicated program P. Allen Smith Gardens. Inspired by a childhood spent on the farm raising and showing livestock and poultry and since then a life of promoting good stewardship of the earth, in 2009 Smith founded the Heritage Poultry Conservancy, an organization dedicated to the preservation and support of all threatened breeds of domestic poultry.

Smith will speak at the preview dinner to the Heritage Harvest Festival, Friday, September 16, 2011, at Monticello.

The Heritage Harvest Festival at Monticello is a celebration of

revolutionary gardener Thomas Jefferson. Often considered America's "first foodie," Jefferson championed vegetable cuisine, plant experimentation and sustainable agriculture. The Heritage Harvest Festival at Monticello, hosted by the Thomas Jefferson Foundation in partnership with Southern Exposure Seed Exchange, is a fun and affordable family-oriented educational event that promotes gardening, sustainability, local food and the preservation of heritage plants.

The venue for the festival is the verdant landscape of Monticello. Participants enjoy tastings, workshops, hands-on demonstrations, interpretative walks, and a variety of garden tours and exhibits. Experts, including the Master Gardeners, come from around the country to share knowledge and volunteer their time to run the festival.

Local food, sustainable farming and a heightened interest in the flavor and diversity of traditional fruits and vegetables have captured the imagination of gardeners and consumers throughout the United States. Southern Exposure Seed Exchange and organizations such as the Piedmont Environmental Council collaborate to offer festival goers samples in the "Buy Fresh, Buy Local" tasting tent.

"I am excited about the engaging educational programs that will be offered at the festival," says Smith. "From preserving heirloom vegetables to taking an environmentally minded approach to gardening and other areas of our lives, these programs are certain to provide attendees

HERITAGE HARVEST FESTIVAL AT MONTICELLO

September 16-17, 2011



with information that will prove valuable to them on a daily basis."

Last year the festival attracted more than 3,000 attendees from across the United States. In 2011, the fifth annual festival will include 100 educational programs, hands-on workshops, garden tours, an organic local food marketplace and much more.

Monticello is pleased to welcome *Mother Earth News* as our Platinum Media sponsor of the 2011 Heritage Harvest Festival. Optima Health is the 2011 Tasting sponsor.

For more information, visit www.heritageharvestfestival.com