



# GOOD FOOD PIE CONTEST 2015

**Fowler**  
MUSEUM AT UCLA

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## ALL DAY

### 11AM-4PM

**Pie Marketplace:** shop and taste from over 20 vendors with sweet, savory and warm weather treats. 2 gourmet food trucks will be serving up lunch all day.

**Cookbook Swap:** bring a cookbook and exchange it at the swap with other book lovers. Discover a new read or discuss favorites with other guests.

## FOWLER

### 1-4PM

**Kids in the Courtyard Activity:** Explore the exhibition *Treasured Textiles* and make your very own apron for family baking experiments. Kitchen duty is always more fun in hand-painted attire!

### 1PM & 2PM: Curator Talks, Lenart Auditorium

**Art of the American Southwest:** Two fascinating talks by Jeanne Brako, curator of collections, The Center for Southwest Studies, and Jim Enote, Executive Director, Ashiwi A:wam Museum and Heritage Center.

**1PM:** Jeanne Brako looks at the ways designs, materials, styles, and uses of Pueblo, Diné (Navajo) and Hispanic textiles have followed changes in the Southwest's historic and social landscape.

**2PM:** Jim Enote explores notions of mapping through the Zuni Art Map Project in which contemporary Zuni artists depict how they see their own history, their ancestral migrations, their ancient homes, and the parts of nature that sustain them.

## PIE STAGE

**11:30AM: a2 Milk:** All milks are not created equal: the science behind the A1 and A2 protein.

**12:00PM: Creative Cream and Custard Fillings with Evan Kleiman presented by The a2 Milk Company**

**12:30PM: Local Grains Panel with Roxana Jullapat, Nan Kohler and Alex Weiser presented by The a2 Milk Company:** Most of the conversation about alternative flours for baking centers around wheat and gluten free alternatives. But there is another reason to open your pantry to newcomers. Flavor and texture. Come hear what adding rye, oats, buckwheat and locally grown varieties of wheat can do for your pastries.

**1:15PM: The Raspberry Re-Do, Reinventing the Holiday Pie with Driscoll's Berries:** Did you know that while Driscoll's raspberries are available all-year round, they have a second peak in the fall? Join Kate Lebo, creator and instructor of "Pie School", as she shares her secrets on transforming this tasty berry into your next holiday pie tradition.

**2:00PM: a2 Milk:** Lactose intolerance . . . or maybe it's something else? Can you still cook with milk? Making sense of it all when preparing food for the family.

**2:30PM: DJ Anne Litt:** As part of the KCRW Pie Contest tradition DJ Anne Litt joins to create our afternoon soundtrack. Dance the calories away.

**2:45PM: Pie Tasting Commences:** Line up at the KCRW info booths to grab your fork and plate and sample from some of the most creative pie makers in Southern California!

**4:00PM: Pie Winners Announced:** Join Evan and the 2015 judging team for the winner announcements and coveted Best in Show!



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