

Eat Local Month is a celebration of food and farming on Whidbey Island. For the entire month of September, we invite locals and visitors to eat local food, visit local businesses, and enjoy events, workshops, farm tours and festivals.

**Eat Local Month** is part of Whidbey Island Grown Cooperative's (WIGC) mission to preserve and promote Whidbey as an authentic rural farm and culinary destination by sharing taste-driven experiences, products, and attractions.

Our local farmers, chefs, small businesses, and organizations create events and offerings that fit into their own schedules and bring value, customers, and sales to their businesses. September is the peak of harvest season on the island and showcases all that our land can offer us to eat. WIGC promotes the events through its marketing channels, partnerships, and media connections, as well as assisting interested partners in networking to create events. We also provide education on seasonal eating, the benefits of local eating, and how to eat local.

Visit WIGC's 2022 Eat Local Month page for a list of last year's events at www.whidbeyislandgrown.com/eat-local-month.

## 2023 - Third Annual Eat Local Month

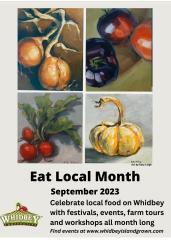
The first two Eat Local Months took place within the COVID pandemic, but this year we are planning to promote the event to a wider visitor audience and invite people from across the Pacific Northwest to visit Whidbey and participate in Eat Local Month.

## Some events planned include:

- Self-Guided Farmstand Tour by Goosefoot Community Foundation: Take a driving tour of farmstands on the island using the print or online brochure.
- *Mutiny Bay Blues OktoberFest*: Music, vendors, and food at the beautiful Mutiny Bay Blues Farm Stand in Freeland, with proceeds benefiting South Whidbey School Foundation.
- The Goose Community Grocer Local Tastings event: Sample a variety of locally grown products at the Goose Grocer, which stocks local products all year long.
- *Whidbey Farm & Market Corn Fest*: Celebrate the harvest season at Corn Fest with roasted corn, local makers and producers, a corn maze, and s'mores around the fire.
- *Keep Local with Whidbey at the Oak Harbor Library*: Food Hub and Food System talk by Whidbey Island Grown
- *Farmers Markets*: Special events/promotions during the month of September at Bayview and South Whidbey Tilth Farmers' Markets
- Local Farm Tours and U-pick berries and potatoes

WIGC is looking for sponsors to help expand the promotion potential of Eat Local Month. Our posters, ads, and outreach are seen by a wide cross section of local businesses and Chambers of Commerce, customers of the Food Hub, Farmer's Markets, farm stands, and WIGC member businesses, and visitors to the many festivals across the island. In addition, our 2023 promotion will reach audiences in the Seattle metro area and all surrounding counties. Our event coordinator works closely with participating farmers, businesses, and organizations to help find partners, create marketing materials, and create events.

We are building a bigger event each year, with the goal of creating a long lasting event that locals and visitors can look forward to and plan for each year. We want Eat Local Month to be a premiere agritourism event on Whidbey Island.



Friends of Food Sponsor Benefits

Your sponsorship enables the production and promotion of Eat Local Month Whidbey. Our goal is to create a win/win partnership. We're pleased to offer the following sponsorship benefits:

Recognition in	\$500	\$1000	<u>\$1500</u>
Social media posts	Group post	1	2
WIGC Website	Name	Sm Logo	Lg Logo
Promotion Postcard	Name	Sm Logo	Lg Logo
Promotion Poster			Logo
Flyer in over 500 Food Hub order boxes	Name	Sm Logo	Lg Logo
Thank you in WIGC newsletter	Group Thanks	Individual	Individual w/story
Press Release	Name	Name	Name
Advertising*		Name	Logo

\* Advertising will be provided pending media sponsor partnerships

For questions and/or more information, please contact Eat Local Month Event Coordinator Susan Laarman – <u>susanlaarman@gmail.com</u> or WIGC Executive Director Shannon Bly - <u>shannon@whidbeyislandgrown.com</u>.