

# Clark College to hold cooking and wine open house, green resource fair

**Joanna Michaud**  
staff reporter

Healthy eating, hands-on learning opportunities, sustainable practices and an emphasis

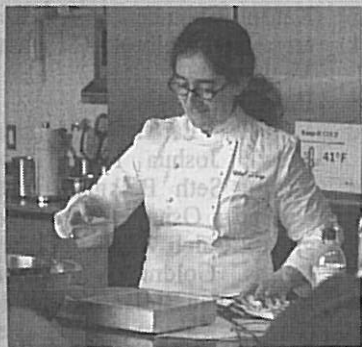
and a film screening.

Tracy Reilly-Kelly, event organizer and manager of Clark College's Cooking and Wine School program, said the film that is being shown is called *The Big Night*, starring actor Stanley Tucci. She said the list of local wineries at the event includes Bethany Vineyards, English Estates, Three Brothers Winery, Heisen House Vineyards and more.

Last year's event drew more than 150 people to the Columbia Tech Center. The event also features local resource providers such as Columbia Springs Master Composters, Washington State University Extension and other local producers. Reilly-Kelly said the different groups and resource providers will put on demonstrations and provide information to attendees. She said there will also be sign-ups for CSA and Red Basket Farms, a CSA group in Battle Ground, will be one of the groups present.

Reilly-Kelly said this event helps show Clark College's commitment to the region by encouraging cooking with whole foods at home, shopping for local products and gardening.

The Cooking and Wine Open House and Green Resource Fair is free and open to the public.



**LUCY VASERFIRER DOES A COOKING demonstration for attendees at last year's Cooking and Wine Open House and Green Resource Fair.**

on local choices – all this and more can be found at the second annual Cooking and Wine Open House and Green Resource Fair put on by Clark College Corporate & Continuing Education.

The event will be held Sat., March 19, 11 a.m.-2 p.m., at the Clark College Columbia Tech Center, 18700 SE Mill Plain Blvd., Vancouver. It will feature cooking demonstrations, local wineries and green community-based organizations, Community Supported Agriculture (CSA), Whole Foods Market demonstrations, gardening tips