

Our recipe for Maker Faire feeds the imaginations of 120,000 visitors and 900 Makers. A lot goes into making a Maker Faire, and we've listed some of the "ingredients" for our delicious feast of art, craft, engineering, green design, music, science, and technology below.

Maker Faire

Serving size: 47 acres (total footprint of site including parking)

CHEF'S NOTES

This is a very complicated recipe that requires several months of preparation and cooking. Best consumed on a sunny day in San Mateo, it is not a fast food: set aside at least 3 hours to consume it, or if you really have a taste for Maker Faire, enjoy your feast slowly, for up to 18 hours over a Saturday and Sunday.

INGREDIENTS

- 900 makers
- 8,000 linear feet temporary fence
- 150 staff
- 952 tables
- 7,200 linear feet barricades
- 150 security officers
- 140 Maker workbenches
- 1,888 square feet of stage risers
- 150 radios
- 2,000 chairs
- 40 core crew members
- 29 bikes
- 31,200 square feet in tents
- 30 full-time sidekicks
- 23 golf carts
- 181,780 square feet in buildings
- 250 Maker Corps helpers
- 120,000 visitors

DIRECTIONS

- 1** Combine makers, tables, workbenches, and chairs in the largest, most creative mixing bowl you can find, being careful to keep similar makers together as you mix.
- 2** Allow to rise for several months, adding more of each ingredient as needed.
- 3** Divide mixture in half. Spread one half evenly in the middle of a 47-acre pan, saving most of the pan for parking. Place the other half of the mixture in the center.
- 4** Cover this thickest part of your dish with buildings and tents. Trim the edge of your crust with barricades. Divide with temporary fence.
- 5** Sizzle over high heat, flipping with crew, staff, security, sidekicks, and helpers to keep it from burning.
- 6** Sprinkle with radios, bikes, and golf carts.
- 7** Serve hot, warm, cold, windy, rainy, or with a side of hail to a crowd of 120,000 or more.