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FOR IMMEDIATE RELEASE

**FoodFEST13 CONFERENCE FOCUSES ON HEALTHY FOOD ECOSYSTEM**

Hands-on workshops, discussions, demos and tastings  
Macaulay Honors College, 35 West 67<sup>th</sup> Street in Manhattan

**Sunday, November 3 from 10am – 5:45pm**

New York, NY - (October 18, 2013) The William R. Kenan Scholars Program at Macaulay presents FoodFEST13, a day of hands-on workshops, discussions, demos and tastings at Macaulay Honors College, 35 West 67<sup>th</sup> Street in Manhattan.

FoodFEST13, a free event, explores a range of issues influencing the way we eat today such as sustainable agriculture, food preservation and union organizing for food service workers. Experts and practitioners across wide range of disciplines will be on hand to share their knowledge and inspiration for a creating a healthier food ecosystem. The program includes vegetarian lunch and snack.

**Sunday November 3**  
**SCHEDULE OF EVENTS**

**10:30am Coffee and Introductions**

**11:00am Bees & Seeds: Agricultural Influencers**

Our day kicks off with an update on two critical issues in farming. **Max Apton**, Four Season Field Foreman from Stone Barn Farms in Pocantico Hills, New York and **Chase Emmons**, Apiary Director of Brooklyn Grange in New York City will discuss the relationship between seeds, bees and biodiversity.

**12:00pm Don't Throw It Out!**

Choose one of these three food waste reduction workshops: Pickling, Composting or Organized Sharing. Keith McHenry, founder of Food Not Bombs will facilitate the latter workshop.

**1:00pm Lunch from Brooklyn's Hot Bread Kitchen**

Homemade bread, fresh organic vegetables and much more.

**2:15pm Out of the Kitchen, Into the Fire: A Panel Discussion on Labor Organizing in the US**  
Activists, laborers, organizers and economic experts talk about the realities of working conditions in today's kitchens.

### **3:45pm Get Your Curry On**

An Indian cooking demo with chef Mukhti Bannerjee.

#### **PRESENTER ORGANIZATIONS**

Food Not Bombs  
Stone Barns Center  
Hot Bread Kitchen  
Brooklyn Grange  
Mukti's Kitchen

FoodFest13 is sponsored by The William R. Kenan Scholars Program at Macaulay Honors College. The program is generously funded by the William R. Kenan Jr. Charitable Trust.

#### **About the William R. Kenan Scholars Program at Macaulay**

In 2002 the William R. Kenan, Jr Charitable Trust made a generous pledge that funded the Kenan Scholars Program at Macaulay. Each year the program sponsors a group of outstanding Macaulay students who hold great promise in terms of their academic achievement and their leadership. The program provides a set of unique experiences and opportunities for these Scholars during their undergraduate years. The primary goals of the program are to incubate and foster social vision and courage; to build identify and intention as agents of change; and to draw meaningful lines of connection between scholarship and the communities in which we live.

#### **About Macaulay Honors College**

Macaulay Honors College at The City University of New York offers exceptional students a uniquely personalized education with access to the vast resources of the nation's largest urban university and New York City itself. Selected for their top high school records and leadership potential, Macaulay students receive a full-tuition scholarship, a laptop and technology support, and a \$7,500 Opportunities Fund to pursue global learning and service opportunities. A Cultural Passport provides access to museums, libraries, and other treasures around New York City. Macaulay students enroll in one of eight CUNY senior colleges (Baruch, Brooklyn, City, Hunter, John Jay, Lehman, Queens and Staten Island). For more information, see [macaulay.cuny.edu](http://macaulay.cuny.edu).

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