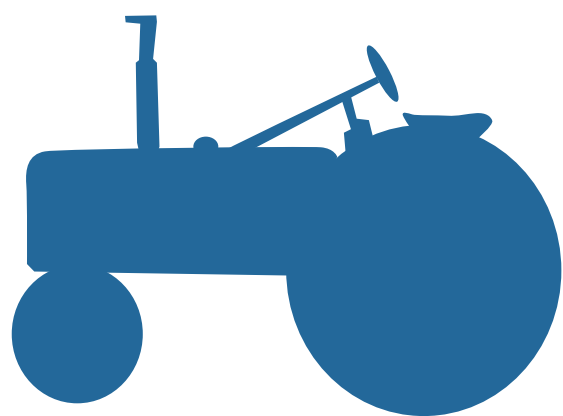


CHEWING THE FAT

EVENTS ON FOOD, AGRICULTURE, AND THE ENVIRONMENT SPRING 2010



FOOD JUSTICE EVENTS

A DAY FOR DR. KING WITH BRYANT TERRY, ACTIVIST, AUTHOR, AND CHEF

Celebrate Martin Luther King, Jr., and his legacy of social justice with a cooking demonstration, Master's Tea, and a special dinner reflecting traditional Southern foods and cooking techniques.

Monday, January 18

3:00 pm

Cooking demonstration with Bryant Terry; Pierson College Dining Hall

4:00 pm

Master's Tea with Bryant Terry
Pierson College Master's House

5:30 pm

Martin Luther King, Jr., Gala Dinner with Bryant Terry and the Yale Gospel Choir; Pierson College Dining Hall

Martin Luther King, Jr., Commemorative Dinner; all Yale College dining halls
Cosponsored by The Afro-American Cultural Center, Pierson College, and Yale Dining.

URBAN FOOD JUSTICE PANEL DISCUSSION

with **Ian Marvey, Added Value, Brooklyn; Jacqui Berger, Just Food, New York City; and Billy Bromage, Harvest Haven, New Haven**
Thursday, January 28 • 4:00 pm
Dwight Hall

Learn about food access, nutrition, and affordability, as well as efforts to improve food justice in New Haven and New York. *Cosponsored by Dwight Hall.*

REAL FOOD IVY SUMMIT February 13–14

Are you interested in changing the way the world—and your fellow students—eat and think about food? Get together with students from other colleges and tackle some big questions about how to foster sweeping change on campus, and in the world. *For more information and to register, contact Hannah at hannah.burnett@yale.edu.*

FARMING

SHAKE THE HAND THAT FEEDS YOU

Farmers' dinner with Dina Brewster, The Hickories Farm, Ridgefield; Patrick Horan, Waldingfield Farm, Washington; and George Purtill, Old Maids Farm, South Glastonbury
Thursday, February 4 • 5:00 pm
Berkeley College Swiss Room

Three local farmers talk over dinner about what led them to work on the land, their experiences as Connecticut farmers, and their collaboration with Yale. *Seating is limited; RSVP by Tuesday, February 2, to Hannah at hannah.burnett@yale.edu. Cosponsored by Berkeley College.*

FARMING 101

with **Daniel MacPhee, Yale Farm Manager**
Tuesdays, February 2–23, 4:00–6:00 pm

Learn everything you need to know about starting a vegetable garden—all in time to plant this spring. This class meets each week for four weeks and participants must be available for every session. *Space is limited and the class fills quickly; RSVP by Monday, February 1, to Hannah at hannah.burnett@yale.edu.*



WORKSHOPS

DON'T GO BAKING MY HEART
Flourless chocolate cake workshop with chefs from SoNo Bakeries
Thursday, February 11 • 2:00 pm
Calhoun College Master's Kitchen

This Valentine's, show how much you care and surprise your sweetie with a decadent chocolate cake. Chefs from SoNo Bakeries teach the secrets of the perfect cake and send participants home with one of their own, plus the recipe. *Space is limited; RSVP to Hannah at hannah.burnett@yale.edu. Cosponsored by Calhoun College.*

COOKING WITH JACKI

Thursday, February 18 • 2:00 pm
Silliman College Kitchen

The Yale Sustainable Food Project's own Jacqueline Lewin leads participants in the full preparation of a simple sustainable meal—from shopping and cooking to enjoying. *Space is limited; RSVP to Hannah at hannah.burnett@yale.edu.*

TALKS

TOM MYLAN ON BUTCHERING
Thursday, March 25 • 4:00 pm
Saybrook College Master's House

Master's Tea with Tom Mylan, whose Brooklyn chop shop, Meat Hook, is a sustainable superstar. *Cosponsored by Saybrook College.*

SCOTT PEACOCK ON SOUTHERN COOKING

Thursday, April 8 • 4:00 pm
Jonathan Edwards College Master's House

Master's Tea with Scott Peacock, Southern chef and co-author of *The Gift of Southern Cooking*. Presented in conjunction with an exhibition of photos taken by John Hill of legendary Southern chef Edna Lewis. *Cosponsored by Jonathan Edwards College.*



CHRISTINA KIM ON SUSTAINABLE FASHION Tuesday, April 6, 4:00 pm

Clothing designer Christina Kim talks about her eco-friendly Dosa fashions. *For more information, contact Hannah at hannah.burnett@yale.edu. Cosponsored by YCouture.*

AT THE FARM

BLOOMING NEW HAVEN
with **Eric Larson, Marsh Gardens, and Melina Shannon-DiPietro, Yale Sustainable Food Project**
Thursday, April 15 • 2:00 pm
Meet at Phelps Gate, Old Campus

Explore New Haven's spring blooms with two local flower experts. *Space is limited; RSVP to Hannah at hannah.burnett@yale.edu.*

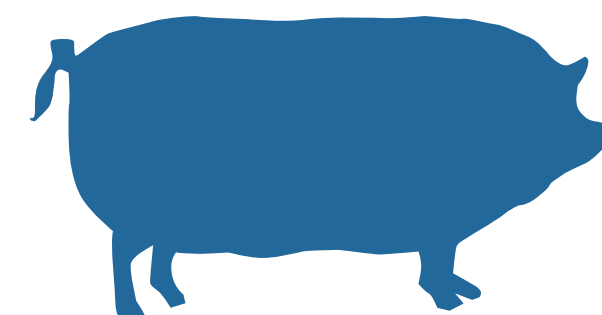
THIRD ANNUAL JACK HITT LAST DAY OF CLASSES PIG ROAST

Friday, April 23 • 1:00–5:00 pm
Yale Farm, 345 Edwards Street

Welcome spring, roast a pig, dance to music, and celebrate the end of another school year. It's an experience you'll talk about for years. Everyone is invited.

VOLUNTEER WORKDAYS AT THE YALE FARM

Get your hands dirty and learn about sustainable agriculture. Everyone is welcome and no experience is necessary. Visit us online at yale.edu/sustainablefood for information about weekly volunteer afternoons at the Farm.



For more information on venues and times and to sign up for our weekly e-mail newsletter, visit yale.edu/sustainablefood.

All Chewing the Fat events are sponsored by the Yale Sustainable Food Project, with support from the Lazarus Fund for Sustainable Food and Agriculture at Yale.