Celebrating Food, Community, and Sustainability

Buffet with a variety of dishes—including vegetarian and vegan—featuring local, regional, and seasonal foods.

Wednesday, April 18, 2007
6:30-9:00 p.m.
Thatcher Hall

* Buffet with a variety of dishes—including vegetarian and vegan—featuring local, regional, and seasonal foods.

* Chefs: Bryant Terry, George Arnold, and Steve Maiocco

* Tickets: Limited seating available; tickets required
  - $10/person plus tax
  - Tickets on sale April 2-13
  - On campus at Dexter’s or The Greenery. Also at Potsdam Food Co-op, 265-4630, and Nature’s Storehouse, 386-3740 (limited quantities)
  - SUNY Potsdam students, faculty, and staff may use Flex portion of meal plan.

* SPECIAL OFFER FIRST 75 SUNY POTSDAM STUDENTS
  - First 75 students get $5/person plus tax tickets

* Music provided by Fonk Shui featuring SUNY Potsdam students

* Informational tables: Highlighting local sustainable agriculture in the North Country

* Bryant Terry, a chef and graduate of the Natural Gourmet Cookery School in New York City, is founding director of B-Healthy!, an organization working to create a more just and sustainable food system and author with Lappé of Grub: Ideas for an Urban Organic Kitchen.

* Anna Lappé is an activist and author on food politics, globalization, and social change. Her books include Grub, Feeding the Future: How the Battle Over Food Will Change Your Life and Hope’s Edge: The Next Diet for a Small Planet.

* Campus sponsors: Center for Diversity, Departments of Anthropology, History, Politics, and Sociology, Environmental Studies Program, Honors Program, Provost’s Office, School of Education and Professional Studies, Women’s and Gender Studies Program

* Community sponsors: GardenShare, Northern New York Farmers’ Partnership (Sponsored by ANCA and Heifer International), Paula and Jay Schechter, Potsdam Food Co-op