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ALICE WATERS HOSTS SUNDAY SUPPER TO BENEFIT EDIBLE SCHOOLYARD PROJECT, CHANGE FUTURE OF FOOD IN COLLABORATION WITH THE FARMON! FOUNDATION, RAINBOW ROOM NYC, TALBOTT & ARDING, MAZZONE HOSPITALITY & BLUECASHEW KITCHEN PHARMACY

Copake, NY – Food for tomorrow is changing. Together, we lift our farmers up by buying direct. Activists, parents, educators, farmers and eaters across the country demand better access to what used to be a birthright in America: responsibly made, local food. While it's increasingly a collaborative effort, bonding like-minded individuals from coast-to-coast, there is one person who, more than anyone else, made this possible.

Alice Waters, of course. FarmOn! Foundation is honored to welcome Ms. Waters to Historic Empire Farm at 556 Empire Road, Copake, NY, in the Agricultural Community of Columbia County, New York, for an intimate sit-down intimate dinner at 5 pm on Sunday, October 18th to benefit Edible Schoolyard Project and FarmOn! Foundation.

Hosted by Alice Waters in partnership with Chef Jonathan Wright, Rainbow Room NYC, special guest Mona Talbott of Talbott & Arding in Hudson NY and bluecashew Kitchen Pharmacy, the multi-course meal will feature only seasonal, locally sourced ingredients fresh from family farms and artisanal producers. Proceeds will support the Edible Schoolyard Project in our aligned mission to serve children with an edible education. Good food is not a privilege.

Ms. Waters, a pioneering Berkeley chef, author and activist, was recently honored with the National Humanities Medal, awarded by President Obama on September 10. Alice Waters and FarmOn! Foundation Founder, Tessa Edick, believe that only by collaborating can we strengthen our commitment to resilient agriculture, provide access to responsible food for everyone across the country and bridge the gap between farms and children – who deserve nutrient dense fresh food that is locally sourced. Eating responsible, local food creates health and wellness from school to community – and it also happens to taste better!

The festivities will kick off with a cocktail hour featuring Hillrock Estate Distillery and French wine. Guests gaze the Hudson Valley landscape at sunset while dinner roasts, simmers and cooks over open fire on the farm. Dinner to follow celebrating the richness of the Hudson Valley harvest with conversation that inspires -- a passion Alice Waters shares with special guests. The

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event is being sponsored by Mazzone Hospitality and bluecashew Kitchen Pharmacy; ingredients for the meal will be prepped in the Mazzone Hospitality Teaching Kitchen.

We are all concerned about our children's health. Obesity has doubled in children and quadrupled in teenagers over the past 30 years nationwide. In New York State, 32.9% of children are considered overweight or obese. It's no mystery why: about one-third of youngsters consume pizza or another fast food daily. Meanwhile, New York Farms are 98% family-owned, but more than half of them report sales of \$10,000 or less per year. This isn't a healthy picture for any of us. Help Alice and FarmOn! change the future of food, one delicious bite at a time. Tickets can be purchased [online](#).

About Alice Waters:

Chef, restaurateur and activist Alice Waters owns Chez Panisse in Berkeley, which she opened in 1971. Her efforts to promote locally grown sustainable foods include the Edible Schoolyard program, which she founded in 1996 in a Berkeley middle school, along with a program called the School Lunch Initiative. That same year, she also founded the Chez Panisse Foundation, which later launched the Garden Project.

About Mona Talbott:

Mona Talbott has more than 25 years experience cooking, teaching, consulting and writing about food. Mona began her culinary career cooking in remote tree-planting camps in northern Canada and after graduating from culinary school she cooked for five years at the acclaimed Chez Panisse Restaurant. Mona was the founding executive chef of the Rome Sustainable Food Project at the American Academy in Rome from 2006 – 2011. She has published two cookbooks: *Biscotti* and *Zuppe: Soups from the Kitchen of the American Academy in Rome*. Mona lives in upstate New York co-owner of Talbott & Arding, Hudson NY.

About Jonathan Wright and Rainbow Room:

Chef Jonathan Wright, who was named executive chef of the newly reopened Rainbow Room, is lauded for his ability to execute a wide range of cuisines, having worked in renowned restaurants all over the globe for the past 20 years. He is committed to utilizing the freshest resources from local farms. The Rainbow Room, New York City's historic landmark and iconic restaurant and event space atop 30 Rockefeller Plaza in Rockefeller Center, reopened to the public in the fall of 2014. Designed by Gabellini Sheppard Associates, the space, including its legendary dance floor overlooking the Manhattan skyline, was restored through a modern lens to once again embody the glamour and elegance reflective of its rich history, yet updated for its future.

About bluecashew Kitchen Pharmacy:

Since 2004, bluecashew Kitchen Pharmacy has blazed a trail of innovation, fusing utility and design into a well-merchandised specialty kitchen experience. bluecashew Kitchen Pharmacy is located at 6423 Montgomery Street in Rhinebeck, NY.

About Edible Schoolyard Project:

The mission of the Edible Schoolyard Project is to build and share an edible education curriculum for kindergarten through high school. We envision gardens and kitchens as interactive classrooms for all academic subjects, and a free, nutritious, organic lunch for every student. Integrating this curriculum into schools can transform the health and values of every child in America.

About FarmOn! Foundation:

FarmOn! Foundation is a non-profit organization of professional farmers, educators, influencers, supporters, nutritionists, students, and community leaders invested in the food for tomorrow unifying agriculture and local economies. FarmOn! Foundation creates and funds youth educational programming and is working to preserve family farming in America. Some of FarmOn! Foundation partners include TasteNY, John Varvatos, Bronx Zoo, NYS Department of Ag & Markets, Local Economies Project, Hudson Valley Fresh, Maple Hill Creamery, Yelp, Whole Foods Market, Modern Farmer, Cornell University CALS, NBA, Disney, and SUNY. In the first-ever partnership of its kind, students at SUNY Cobleskill, Morrisville State College and the Cornell University College of Agriculture and Life Sciences will be able to live and work at the Foundation's working farm– FarmOn! at Empire Farm in Columbia County in New York State gaining real life experiences in the food production field. Learning will range from seed and soil crop planning to growing food, harvesting it, producing, and cooking food in Mazzone Hospitality student teaching kitchen and extend all the way to custom growing for New York's institutions, caterers, retailers and chefs.