Sustainable Food
Chefs’ Lecture Series

Join Emory’s Sustainable Food Initiative for three lively and delicious evenings with Atlanta’s premier chefs. Lectures will explore how each chef contributes to a more sustainable food future through preserving food, growing food locally, and restoring lost foodways. Tips for creating your own tasty, fresh, and local creations will be followed by tastings. A great holiday gift!

An Evening with Chef Linton Hopkins of Restaurant Eugene
“Preserving Fresh Food at Restaurant Eugene”
January 26, 2009 • 7:30 p.m. • Cox Ballroom

An Evening with Chef Anne Quatrano of Bacchanalia
“From Summerland Farm to Bacchanalia’s Table”
February 23, 2009 • 7:30 p.m. • Cox Ballroom

An Evening with Chef Scott Peacock of Watershed
“Traditions, Tastes, and Biscuits”
March 23, 2009 • 7:30 p.m. • Cox Ballroom

A fundraiser for Emory University’s Office of Sustainability Initiatives • $25 per ticket or $70 for set of tickets for all three lectures

Tickets are available at Dobbs University Center ticket booth. To purchase by mail, send check payable to "Emory University" to Erica Weaver, Office of Sustainability Initiatives, Emory University, Atlanta, GA 30322.

Parking available in Peavine Visitors Lot