2019 OCTOBER 16 - 25 CALENDAR OF EVENTS

FOOD WEEK

RECLAIMING FOODWAYS

16 WED
GLOBAL HUNGER & MALNUTRITION
12p – 1p | Goldfarb Hall Commons
An interactive event focusing on hunger, undernutrition, and food waste around the world, hosted by Public Health grad students.

21 MON
GREEN MONDAY
Special plant-forward options will be featured throughout campus eateries.

FORAGING WORKSHOP
3p – 5p | Meet Burning Kumquat
Join a walk around campus with biology professor Stan Braude to identify edible trees and bushes including pecans, pawpaw, plantain, and much more.

22 TUES
WELLNESS WORKSHOP: SUSTAINABLE HEALTHY EATING
12p – 1p | Brown lounge, 218
Explore different cooking and shopping practices to help reduce food waste.

COLD FRAME DESIGN WITH HIGH SCHOOL STUDENTS
2p – 4p
Meet with High School Students to prepare the winter garden and build a cold frame.

23 WED
KNOWN & GROWN FARMERS’ PANEL
5:10p – 6:30p | Steinberg Auditorium
Local farmers certified by newly launched “Known & Grown” will discuss their practices and share their stories.

PHOTO EXHIBIT OPENING RECEPTION
6:30p – 8p | Steinberg Hall Gallery
“Innovation, Access, and Equality: Examining the Food Landscape in St. Louis” will run through October 31.

24 THURS
COOKING CLASS: FALL SEASONAL EATING
12p – 1p | Mid Campus Center, Suite 2100, WUSM
A hands-on class highlighting the bounty of fall produce. Enjoy samples and bring your lunch!

COOKING CLASS: ROASTY TOASTY
5:30p – 7:30p | Lopata Hall’s basement Kitchen
The Culinary Art Society is hosting a cooking class with a little nod to campfire cooking.

THE AFRICAN AMERICAN LAND ETHIC
7p – 8p | Brown Lounge
Ebonie Alexander is the executive director of Black Family Land Trust. She will deliver the keynote lecture focused on the “Intersection of Conservation, Environmental Justice and Protection.” The talk follows a reception and panel discussion on environmental racism.

17 THURS
WUSM HARVEST FESTIVAL
10a – 2p | Hope Plaza
In addition to the weekly farmers’ market, connect with local organizations and learn how to take action in your community!

18 FRI
BURNING KUMQUAT MARKET
1p – 2p | DUC
The on-campus farm Burning Kumquat will be selling a selection of freshly picked produce.

FIELDNOTES ON THE FUTURE OF FOOD PRODUCTION
1p – 2p | Seigle Hall, 208
A lecture from the Agrifood Workshop series focusing on learning processes among farmers and robotic dairies.

Scan the QR code to view the full calendar or visit sustainability.wustl.edu