FOOD WEEK

Thursday 10/17
• WCMA AT NIGHT: Pulse of Place
  5:00 p.m.–9:00 p.m., Williams College Museum of Art
  Featuring Cricket Creek Farm grilled cheese sandwiches!

Monday 10/21
• FILM SCREENING: Fresh
  7:00 p.m.–8:30 p.m., Location TBD
  Post-film discussion
  8:30 p.m.–9:00 p.m.
  Learn about people re-inventing the food system.

Tuesday 10/22
• DISCUSSION DINNER: Eco-journalism
  Join local eco-journalist Judith Schwartz for dinner to talk the trade of writing and publishing ecologically focused journalism.
  5:00 p.m.–6:15 p.m., Spice Root
  Register with Brent at baw2; space is very limited
• LECTURE: Judith Schwartz, “Cows Save the Planet”
  6:30 p.m.–8:00 p.m., Griffin Hall, Room 3
  Agriculture causes ecological problems, but it also presents solutions.

Wednesday 10/23
• POTLUCK: Real Food Potluck and Stories
  7:00 p.m.–8:30 p.m., Henze Lounge, in Paresky
  To join a cooking group or share a story, e-mail Lucy at lbj1.
• REAL FOOD STRESSBUSTERS
  Real Food snacks mean stress relief!
  8:00 p.m.–10:00 p.m., Goodrich Hall

Thursday 10/24 [Food Day!]
• VENDOR FAIR
  11:00 a.m.–1:00 p.m., Paresky Great Hall
  Meet 12 food suppliers to Williams, including Nitty Gritty Flour Company and Gammelgården Creamery.
• SQUASH ANIMAL PETTING ZOO: at vendor fair
  Children from the Williams Children’s Center present their creations.
• LOCAL FOOD DINNER: At all dining halls
  Williams Dining features MSC-certified Cod, Vermont Bean Crafters burgers, Peace Valley Farm fingerling potatoes, Winter Sun Farms Dilly Beans, and much more! If you like it, please fill out a comment card.
• DINNER DISCUSSION: Dr. Rebecca Nelson, plant pathologist from Cornell University, speaks informally about international agricultural development
  Come with your questions about food security, poverty alleviation, and international aid. Register for this special meal with Brent at baw2.
  6:00 p.m.–7:30 p.m., Driscoll upstairs lounge

Friday 10/25
• LECTURE: Dr. Rebecca Nelson presents “Understanding disease resistance in maize: genetic architecture, QTL and pleiotropic effects”
  1:10 p.m.–2:15 p.m., Thompson Biology Lab 112
• WILLIAMS AFTER DARK: Local pumpkin night
  8:00 p.m.–10:00 p.m., Paresky
  Carve pumpkins from Lakeview Orchard

Saturday 10/26
• PIE DAY!
  9:00 a.m.–5:00 p.m., American Legion Kitchen
  Do you want to make a pie? Then sign up for a 90-minute time slot to make your favorite recipe using local and seasonal ingredients. Everything will be provided: pie tins, ingredients, oven, and technical advice. All pies will be entered in the Pie Potluck and People’s Choice Award at Sheep Hill. For full information and to sign up for a slot, visit the form at http://bit.ly/19BTB1I. Register by 10/24.
• PIE POTLUCK & PEOPLE’S CHOICE AWARD
  6:30 p.m.–9:00 p.m., Sheep Hill
  Michael Menard, Williams Bakeshop lead baker, will demonstrate how to make the perfect pie crust. Entry is $3.00, but the event is free if you bring a pie. A van will leave from the American Legion at 6:00 p.m. and will make multiple trips, if necessary.

Tuesday 10/29
• WILD OATS FARMER PANEL DISCUSSION
  8:00 p.m.–9:00 p.m., St. John’s Church
  Four local farmers discuss the business of sustainable farming. This event is open to students, who need not be Wild Oats members to attend. Snacks served.