THE FOOD MOVEMENT HAS AN EPIC NEW FESTIVAL: CHANGE FOOD FEST ANNOUNCES VISIONARY LINEUP FOR FIRST NEW YORK CITY EVENT ON NOVEMBER 12TH

Sponsor of TEDxManhattan “Changing the Way We Eat” launches multifaceted day featuring best and brightest of food movement.

New York, NY (September 22, 2016) – Change Food, sponsor of the impactful TEDxManhattan “Changing the Way We Eat” events from 2011-2015, will host the 2016 Change Food Fest in New York City on Saturday, November 12th. The Change Food Fest will explore both visionary and concrete solutions to food system problems and showcase the people and work creating real change in the U.S. and around the world.

Founder & Executive Director of not-for-profit Change Food Diane Hatz is launching this larger, multifaceted event in recognition of the increased scale, scope, and pace of the food movement. The Change Food Fest will feature TED-like talks, as well as more interactive and engaging panels, discussions, dinners, activities, and experiences.

“The expanded, engaging format of the Change Food Fest will help accelerate the creation and spread of positive changes in our food system,” said Hatz.

The day-long event will feature speakers and panels in three sessions:

SESSION 1 - THE CHANGING BUSINESS OF FOOD - How we shop, eat and dine is changing. In this session, we’ll explore this change and some of the impacts on our food.

- Dan Blake, MIT OpenAg Food Computers
- Kim Huskey, Google Food
- Eric Kessler, Arabella Advisors
- Bruce Friedrich, The Good Food Institute & New Crop Capital
- Andrew Ive, FOOD-X
- Tera Johnson, Food Finance Institute
- Dawn Moncrief, A Well-Fed World
- Erica Orange, The Future Hunters
- Paul Willis, Niman Ranch Pork Company
- Sam Fromartz, FERN
SESSION 2 - BUSINESSES DOING IT RIGHT - As more entrepreneurs enter the marketplace, more companies are looking toward safe, healthy, delicious food. Meet some who are doing it right and are part of the force behind today's food system change.

- Sophia Mendelsohn, JetBlue
- Scott Norton, Sir Kensington’s
- Erica Block, Local Orbit
- Alain Coumont, Le Pain Quotidien
- Adam Eskin, Dig Inn
- Jason Green, Edenworks
- Sam Polk, Everytable
- Annalyn Lavey, Square Roots Urban Grower
- Justin Johnson, Sustainable Kitchens
- Panel - Businesses Doing It Right, featuring moderator Derek Denckla, Denckla Projects and Advisory Services and panelists Kurt Beecher Dammeier – Beecher’s, Mary Cleaver – The Cleaver Co.,

SESSION 3 - REAL CHANGE, RIGHT NOW - There are people you might not know, working on a grassroots level, who are not only growing and providing food, they are bolstering local economies and saving lives. Meet some of them. These are the real rockstars of today.

- Devita Davison, FoodLab Detroit
- Loren Cardeli, A Growing Culture
- Tessa Edick, FarmOn! Foundation
- Tony Hillery, Harlem Grown
- Cary Junior, SouthEast Michigan Producers Association (SEMPA)
- Tony Hillery, Harlem Grown
- Angel Rodriguez, Asociación Puertorriqueños en Marcha
- Martina Lynch, Taharka Bros

All talks will also be recorded and placed in the Change Food Video Library, where they will be heavily promoted to the public throughout the year and beyond.

To continue the conversations, on Sunday, November 13th Change Food has lined up a handful of incredible educational adventures:
- Beecher’s Homemade Cheese – Join Kurt Beecher Dammeier for a fun and informational look at their cheese making room followed by tastings and a discussion.
- Le Pain Quotidien Bread Making Class – Experience an intimate bread baking class with Founder Alain Coumont.
- Harlem Grown - Tour urban farms in Harlem and visit local restaurants serving greens from the Harlem Grown farm.
- Mary Swander’s Vang & Map of My Wisdom – Join Iowa’s Poet Laureate Mary Swander for two amazing plays.
For more information or purchase tickets, go to: http://www.changefood.org/projects/change-food-festival

ABOUT CHANGE FOOD
Change Food is a non-profit organization dedicated to connecting and collaborating with those who produce and care about food in order to transform the environment in which our food is grown and help improve the way we eat.

Change Food organizes and hosts special events, and provides tools and resources that people can use to help educate, raise awareness and affect behavior change for themselves and others in their local areas. Change Food believes that effective learning and lasting behavioral change comes from passionate and concerned people working within their own communities. (www.changefood.org)