February 8, 2016

A local, sustainable food panel

Edmonton—Eat local. Go organic. Grow your own. Local, sustainable food is all the rage, but what are the options in Edmonton and at MacEwan University?

Join our panel discussion as we bring together three experts, each with a unique perspective on local and sustainable food. Food culture writer Jennifer Cockrall-King has journeyed around the world investigating urban agriculture. Poet and market gardener Jenna Butler runs and writes about a small-scale organic farm northwest of Edmonton. MacEwan University’s director of retail and hospitality, Kris Bruckmann, leads a variety of local, sustainable food initiatives on campus.

"Sustainable food systems are key to creating resilient and enduring communities," said Kalen Pilkington, Director of Sustainability, MacEwan University. “This panel is an informative and interactive event where we will discuss our local food system and the numerous social, environmental, economic, cultural, and well-being benefits of purchasing food locally,” added Pilkington.

Panelists:

Cockrall-King is a food culture writer, public speaker and author based in Edmonton, and the Okanagan Valley in B.C. She is an author of two books including Food and the City: Urban Agriculture and the New Food Revolution.

Butler is an author of three critically acclaimed books on poetry. She is a professor of critical writing and ecocritical essays at Red Deer College. Beyond the classroom she works as a market gardener and beekeeper with her husband at their off-grid organic farm, Larch Grove.

Bruckmann has managed a wide range of projects in the Food and Beverage sector. Having worked in restaurants, hotels and other post-secondary institutions across Canada, he has developed innovative sustainable efficiencies for restaurants, local businesses, government subsidiaries, and niche hospitality markets.

When: Tuesday, February 9
Where: City Centre Campus, CN Theatre (Building 5, Room 142)
Time: 7:00 p.m. – 8:30 p.m.