Berkshire Foodways: The What, How, and Where of Food in Our Region
at Bard College at Simon’s Rock in Great Barrington

www.simons-rock.edu/thinkfood

Grown/Made in the Berkshires

What is Berkshire Food?
Moderator: Thomas Coote, Faculty in Environmental Studies, Simon’s Rock
Panelists: Richard Bourdon, Berkshire Mountain Bakery
Alana Chernila, cookbook author and food writer
Maddie Elling, Hosta Hill
Sean Stanton, North Plain Farm and Blue Hill Farm

Lunch
Served in the Simon’s Rock Dining Hall and featuring local foods.
Poster presentations by students from the current course Foodways: Connecting Past, Person, and Place,
taught by Katie Boswell, Faculty in Anthropology at Simon’s Rock, and Alana Chernila, cookbook author and food writer.

Feeding the Berkshires

What networks have been established to distribute food produced in the Berkshires? Is a food hub the answer?
Moderator: Maryann Tebben, Faculty in French & Head of the Center for Food Studies, Simon’s Rock
Panelists: Sarah Gardner, Williams College
Jock Herron, Harvard Graduate School of Design
Nick Martinelli, Marty’s Local
Peter Stanton, The Nutrition Center

Kellogg Music Center, Bard College at Simon’s Rock, Great Barrington, MA

CONFERENCE: $15 | CONFERENCE & LUNCH: $25

REGISTER by phone or email: kadvokaat@simons-rock.edu | (413) 528-7247
Day-of registrations accepted on a space-available basis.

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