

## FOR IMMEDIATE RELEASE

November 1, 2011

## Grazing in the Grass: Epicurean Group To Host Sustainable Food Lecture and Reception

<u>Epicurean Group</u> will host a lecture and celebration of sustainable food in coordination with <u>Slow Food</u>, South Bay Chapter, on November 8, 2011. The event, open to the public, will be held at the Linear Café at the <u>SLAC National Accelerator Laboratory</u> in Menlo Park. Epicurean Group manages the café.

Guest speakers Michael Dimock, president of <u>Roots of Change</u> and Dan Imhoff, editor of <u>CAFO</u>, the <u>Tragedy of Industrial Animal Factories</u>, will discuss industrial food fallacies and facts about "the unsavory way food is produced in the US." After the discussion, guests will taste fine organic wines and enjoy delicious sustainable appetizers crafted by the chefs of Epicurean Group, including a grass-fed beef "taste test."

"We support the educational work of Slow Food and its philosophy of 'Good, Clean and Fair' food," said Mary Clark Bartlett, founder and CEO of Epicurean Group. "At Epicurean Group, environmental responsibility is one of our core values. We believe in buying and preparing healthy and sustainable food – to protect the health of our clients and of our planet."

## **About Slow Food**

Slow Food is a global, member-supported non-profit, founded in 1989 as an alternative to fast food. The organization comprises more than 100,000 members in 132 countries; Slow Food South Bay is one of 800 chapters worldwide.

## **About Epicurean Group**

Epicurean Group is an independent food service management company, providing restaurant and catering services to companies, distinctive dining communities and schools throughout Northern California. A values-based company, Epicurean Group is committed to socially responsible and environmentally sustainable business practices.

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