



*Southampton Arts*

CONTACT: Andrew Botsford

*MFA in Creative Writing and Literature*

[andrew.botsford@stonybrook.edu](mailto:andrew.botsford@stonybrook.edu)

*MFA in Film*

***The Food Lab***

FOR IMMEDIATE RELEASE

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**4th Annual Food Lab Conference  
Moves to Fall Dates, September 14-15**

The Food Lab Conference at Stony Brook Southampton, held annually at the beginning of June for the last three years, is moving to a new date in harvest season for 2018, September 14-15. With a theme of “Eat Global ... Cook Local,” this year’s Conference will feature keynote speakers Lidia Bastianich and Pati Jinich.

While the change of date was necessitated by the scheduling of the U.S. Open golf tournament June 11-17 at Shinnecock Golf Club across the road from the campus, Food Lab Executive Director Geoffrey Drummond sees only positives in moving the Conference to September.

“Sometimes gifts come from the least expected places,” Drummond said of the move, “A couple of weeks after Labor Day seems ideal.” A major advantage over holding the conference at the beginning of the growing season, he said, is that “autumn signals a new vibrant energy: tables rich with perfect, just-harvested produce ... And although we’ve always had terrific attendance, the post-Labor Day break in traffic will make it easier for everyone to get to and from Southampton—especially from Nassau, Suffolk and Stony Brook communities.”

The keynote speakers, [Lidia Bastianich](#) and [Pati Jinich](#), both James Beard and Emmy Award winners, will share their personal stories about coming to America from another country (Italy and Mexico, respectively) and their ideas about nourishing diversity through food.

Major Sponsor for the 2018 Food Lab Conference will again be Anolon Gourmet Cookware. Breakthru Beverage Group and the Specialty Food Association are also returning as Conference sponsors, along with Wolffer Estate Vineyard, Martha Clara Vineyard and Edible East End.

Panels at this year's Conference will address such topics as: "Nourishing Understanding Through Food"; "Nutrition+Health: Old Ways, New Science"; "Local Food...Really?"; "Diversity in a Bottle: Wine, Whiskey, Beer." Just added to the program is a conversation between Florence Fabricant of the New York Times with "League of Kitchens" founders Lisa Gross and Sonya Kharas. As at previous Conferences, panelists will include top local and national writers, chefs, and nutritionists, including experts from the Stony Brook University Health Sciences Center.

"As always, the food and drinks included and served at the Conference over the two days will be amazing," Drummond said, "this year under the direction of Chef Carolina Santos-Neves, with dishes inspired by the League of Kitchens and in collaboration with [South Fork Kitchens](#)."

In addition, an International Cooking Class will be offered [at an additional fee] preceding the Conference opening reception on Friday, September 14. The class will be taught in the demonstration kitchen of the South Fork Kitchen, located on the Southampton campus.

Early bird registrants can purchase tickets for \$100 each before August 14, 2018, a \$50 savings. For more information and to buy tickets online, visit [The Food Lab website](#).

[thefoodlab.org](http://thefoodlab.org)