



Author Mollie Katzen Named Advisor To UNH EcoGastronomy Program Will Attend 'Simply Southern' Gourmet Dinner Nov. 20 And 21

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Mollie Katzen

DURHAM, N.H. –Mollie Katzen, the New York Times best-selling cookbook author who is credited with moving healthful vegetarian food from the fringe to the center of the American dinner plate, has been named to the University of New Hampshire EcoGastronomy advisory board.

Katzen will be a guest at the UNH Hospitality Management Department's upcoming gourmet dinner, Simply Southern, to be held Friday, Nov. 20, and Saturday, Nov. 21, 2009. The theme reflects the regional distinction as well as the simple, warm pleasure of fine food and drink, hospitality and good company.

Katzen's newest book, "get cooking," will be available for sale at the gourmet dinner. She will hold a book signing during the gourmet dinner from 6 to 7 p.m. Katzen also will host a campus lunch cooking session and book signing at 11 a.m., Nov. 20, at Holloway Commons.

Katzen has sold more than six million books, including her popular Moosewood Cookbook, and is a 2007 inductee into the prestigious James Beard Cookbook Hall of Fame. She has been named by Health Magazine as one of "The Five Women Who Changed the Way We Eat."

Since 2003, Katzen has been a consultant to Harvard University Dining Services, and co-creator of their new Food Literacy Project. She is also a culinary advisor to the University of California at Berkeley, a nationally syndicated columnist through the Chicago Tribune, and a contributing editor for Shape Magazine.

"Mollie Katzen is widely known for her efforts to educate people about the benefits of healthy eating and heighten people's awareness about their relationship with food. She is an ideal advisor for our EcoGastronomy program, which emphasizes nutrition, hospitality, and sustainable agriculture, and we are excited about having her as a member of our advisory board," said Raymond Goodman, chair of the UNH Department of Hospitality Management.

The gourmet dinner challenges students enrolled in UNH's Advanced Food and Beverage Management course to create a fine dining, nonprofit venture. A UNH tradition for more than 25 years, the gourmet dinners give students a glimpse of what is to come after graduation as they take full responsibility for budgeting, service standards, marketing, sustainable practices, and ethics surrounding a high-end event.

Simply Southern, The Heart of Hospitality will feature six courses of southern-inspired dishes with local ingredients as available, while capturing the excitement surrounding Mollie Katzen's visit to UNH. The dinner will take place at the Stillings Marketplace, 20 Ballard Drive, Durham, NH. Tickets are \$50 and can be purchased online at <http://www.wsbe.unh.edu/gourmet-dinner-southern>.

A one-of-a-kind learning experience that links the fields of hospitality, nutrition, and sustainable agriculture, the EcoGastronomy program is a partnership of UNH's Whittemore School of Business and Economics and College of Life Sciences and Agriculture, in collaboration with the University Office of Sustainability. EcoGastronomy -- the word connects "gastronomy," meaning "the art and appreciation of food," with agriculture and the environment, connoted by "eco" -- came about after Slow Food International founder Carlo Petrini came to UNH to receive an honorary degree in 2006. EcoGastronomy is part of UNH's Food & Society Initiative, which advances local food procurement, civic and sustainable agriculture, innovative solutions to agricultural and food system challenges, social justice in the food system, and health and wellness.

The UNH Hospitality Management Program ranks fourth nationally among hospitality management programs in schools of business accredited by the Association to Advance Collegiate Schools of Business. The UNH Whittemore School of Business and Economics has been recognized as one of the best business schools in the nation by *The Princeton Review*, one of the Top 25 Most Entrepreneurial Colleges by *The Princeton Review* and *Forbes.com*, and one of the top 100 graduate business schools in the nation by *U.S. News & World Report*.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state's flagship public institution, enrolling more than 12,200 undergraduate and 2,200 graduate students.

PHOTO

Mollie Katzen

<http://www.molliekatzen.com/presskit/photo.tif>

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