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Slow Food Founder Carlo Petrini To Speak At UNH May 18

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DURHAM, N.H. -- The University of New Hampshire, a leader in sustainability among the nation’s universities, welcomes Slow Food founder Carlo Petrini to campus for a lecture on his work. The lecture, May 18 at 4 p.m., is the public highlight of Petrini’s three-day visit to campus, hosted by the Office of Sustainability and the Office of the Provost. Petrini will receive an honorary degree at the university’s commencement ceremonies (May 20).

WHAT: Slow Food in New England

WHO: Carlo Petrini, founder of Slow Food

WHEN: May 18, 4 p.m.

WHERE: Strafford Room, Memorial Union Building

Petrini, an Italian food and wine writer, founded Slow Food in 1986. Slow Food, which supports the protection of traditional foods and agricultural biodiversity, became an international association in 1989 and now has over 80,000 members in more than 100 countries. Naming Petrini one of its European Heroes in 2004, TIME Europe called Petrini “the Don Juan of the food world. He has changed the way we think about eating.”

Petrini’s lecture will be the public highlight of his visit to UNH. In addition to receiving an honorary degree, Petrini will meet with students, faculty researchers, and New England-area chefs and producers who are involved in sustainable agriculture and related issues.

“Carlo Petrini’s visit to UNH signifies our institutional commitment to a Renaissance of New England food and agriculture, which is part of our land-grant mission to enhance the well-being of New Hampshire citizens,” said Bruce Mallory, provost and executive vice president.

“We will convene faculty, staff, students and area producers to learn from Petrini’s experience and vision,” said Tom Kelly, director of the Office of Sustainability. “We’ll also be introducing him to some of the ways UNH is working to preserve small-scale food and farming heritage and enterprises of New England.”

UNH’s commitment to sustainability spans curriculum, operations, research and engagement through its endowed, universitywide Office of Sustainability. It is the first land-grant university in the nation with an organic research dairy; its Local Harvest Initiative emphasizes serving local and regional foods in dining and hospitality services; and it is home to an active Organic Gardening Club, a food waste composting program, and the New Hampshire Farm to School
Program, which connects state K-12 schools with New Hampshire farms.

Editors: A photo of Carlo Petrini is available to download: http://www.unh.edu/news/img/colsa/Petrini.JPG