

2013 ANNUAL SUMMIT
Blue Hill at Stone Barns
Sunday, September 22nd - Tuesday, September 24th

SUNDAY, SEPTEMBER 22, 2013: WELCOME DINNER

Casual welcome dinner at Blue Hill

- Review agenda.
- Plan Monday dinner.
- Tasting of new varieties with select plant breeders.

MONDAY, SEPTEMBER 23, 2013: SEEDS SUMMIT

Morning:

- Breakfast, tour of the farm and introduction to the Stone Barns Center for Food and Agriculture.

Afternoon and evening:

- 10:30am-7pm: Summit on “Seeds: Cultivating the Future of Flavor”
Attendees to include prominent chefs and culinary educators, leading experts in seed breeding, flavor, and select media.
- 8pm: Farm Dinner
Hosted by the G9 chefs showcasing experimental varieties of vegetables and grains. Communal seating and service with family-style platters.

TUESDAY, SEPTEMBER 24, 2013: G9 MEETING AND MEDIA EVENT

Morning

- 8.30-10.00am: Revisit the conversations from the conference, and the ideas generated from each session. Devise concrete plan for how these issues could be incorporated into culinary education at BCC and beyond.
- 10.00-11.00am: BCC Annual Report.
- 11.00am-12.30pm: Timeline historic moments of the occidental culinary art, analysis of the evolution and most influent chefs.

Afternoon:

- 5-7pm: Press cocktail event at The NoMad.

Evening:

- 8:30pm: Working dinner to recap the meeting and plan for following year.

WEDNESDAY, SEPTEMBER 25, 2013

- 09.00 Visit the exhibition. Place: The Drawing Center
- Meeting with reporters

THURSDAY, SEPTEMBER 26, 2013

- Return