

FOR IMMEDIATE RELEASE

Contact: Anna Farneski; afarnesk@ramapo.edu

August 30, 2010

Havemeyer Edible Garden to Hold Fourth Annual Fundraiser

Mark Winne, author on sustainable food, to speak Sept. 23

(MAHWAH, NJ) – Ramapo Colleges’s Havemeyer Edible Garden will hold its annual fundraiser Thursday, September 23 with a talk by author Mark Winne.

Winne’s “Closing the Food Gap: Resetting the Table in the Land of Plenty” was published in 2008 and established that hungry America isn’t feeding its masses nutritiously nor eco-consciously enough. Winne’s new book, “Food Rebels, Guerrilla Gardeners, and Smart Cookin’ Mamas,” will be released in September. It challenges Americans to go beyond eating local to become part of a larger solution, demanding a system that sustains body and soul.

Winne is a Ridgewood native; he now resides in Santa Fe, New Mexico. His presentation "On the Necessity of Becoming Food Rebels and Smart Cookin' Mamas" will be followed by an Organic Dinner, with fresh food grown in the Havemeyer Edible Garden or produced locally .

On Friday September 24, Winne will meet at the Havemeyer Edible Garden with master’s students from the Environmental Study Program for a discussion on "Finding Your Way in the Industrial Food System."

The event is free to founders and supporters of the garden. Tickets to the event can be obtained by calling 201-206-3445 or e-mailing jehlert@ramapo.edu. A garden tour, followed by a book signing and dinner will start at 5:30 p.m. at the Havemeyer House, 510 Ramapo Valley Road, Mahwah.

The Havemeyer Edible Garden was established by Ramapo College President Dr. Peter P. Mercer and his wife, Dr. Jacqueline Ehlert-Mercer, in the Spring 2006. Funded with private donations, the garden was established in response to a call for public institutions of higher education in New Jersey to initiate educational programs to prevent childhood and adolescent obesity.

The garden is the foundation for a curriculum that provides Ramapo College students experience in sustainable eating and nutrition. The edible organic garden contains a wide variety of hybrid tomatoes, eggplant, carrots, green and red peppers, cucumbers, beans, radishes, onions, strawberries, apples, blueberries, cherries, apricots, peaches, plums and a broad array of fresh herbs.

Each year, area school children also visit the garden for courses on nutrition and sustainability. The educational programs at the Havemeyer Edible Garden are entirely run by volunteers using an academic theory based curriculum developed by Jackie Ehlert-Mercer, a registered dietitian who holds a doctoral degree in nutrition from Columbia University. Jackie's research at the garden is supported by collaborators from Columbia University and the Master of Arts in Sustainability Studies program at Ramapo College.

To learn more about the garden, please visit

<http://www.ramapo.edu/administration/presidentoffice/garden/index.html>

For more information about the presentation, please call Anna Farneski at (201) 684-7602.

###