



BROOKLYN
HISTORICAL
SOCIETY

For Immediate Release

Brooklyn Historical Society
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Brooklyn Historical Society Celebrates Brooklyn Food Movement – Wednesday, Sept. 21, 6:30-9:30 p.m.

September 6, 2011, Brooklyn, NY – Brooklyn Historical Society (BHS) is celebrating Brooklyn's burgeoning local food and sustainability movement at its Brooklyn Bounty cocktail party, Wednesday, September 21, 2011 from 6:30-9:30 p.m.

"This year we are evolving the traditional cocktail party concept into a more meaningful evening that is deeply rooted in Brooklyn's rich agrarian heritage," said BHS President Deborah Schwartz. According to Marc Linder, author of *Of Cabbages and Kings County: Agriculture and the Formation of Modern Brooklyn*, through the end of the late nineteenth-century, Brooklyn was the country's second largest producer of vegetables. This year's Bounty is a celebration of Brooklyn's past as well as the contemporary sustainable foods movement in the borough.

The event will include:

- Tastings of food from Brooklyn growers, chefs, and purveyors who have been given the challenge of utilizing a locally grown or produced ingredient in their dishes
- Historical cocktails by Brooklyn mixologists
- Food stories told by Brooklynites from neighborhoods far and wide
- A viewing of historical and new maps and materials related to local food and agriculture
- A creative silent auction of unique Brooklyn prizes and experiences
- Music by The Blue Vipers of Brooklyn
- And... the **FIRST Brooklyn Food Awards**, which will pay tribute to those Brooklynites who have contributed to our borough's sustainability movement.

The evening will include food by local chefs from **Egg, Fornino, iCi, Purple Yam**, and many more. Chefs are featured each week in our [Brooklyn Bounty Blog](#) in an ongoing series. In addition to a tasting menu by local chefs, the event will include a mouth-watering mix of local products from favorite local businesses including ice cream from **Brooklyn Ice Cream Factory**, goodies from **Kumquat Cupcakery**, seasonal beers from **Brooklyn Brewery**, wine from **Red Hook Winery** and coffee from **Brewklyn Grind**.

Featured Chefs:

Alyssa Lees (Brooklyn Food Experiments)
Brian Pierce (Brooklyn Winery)
Marco & Debbie Morillo (Crave Catering)
Charlie Mirisola (Crown Victoria)
George Weld (Egg)
Michael Ayoub (Fornino)

Nate Courtland (iCi)
Chef Sebastien (La Table Exquise)
Mark Henegan (Madiba)
Chef Shana (Mazie's International Soul)
Loren Michelle (Naturally Delicious)
Romy Dorotan (Purple Yam)

Featured Vendors:

Anarchy in a Jar
Brewklyn Grind
Brooklyn Brewery
Brooklyn Gin
Brooklyn Ice Cream Factory
Brooklyn Nuts
City 'Lasses

Kings County Jerky Co.
Kombucha BK
Kumquat Cupcakery
McClure's Pickles
Prohibition Vodka
Red Hook Winery
Saxelby Cheese

We are offering members of the press an exclusive invitation to Brooklyn Bounty. RSVP to kduggan@brooklynhistory.org to receive a press comp ticket to the event.



Tickets are available online:

https://etm.patrontechnology.com/o/BHS/p/run_module.php?_module_=2492

Last year, Brooklyn Bounty raised more than \$120,000 in support of BHS's education programs. With these funds, thousands of students throughout Brooklyn were able to take advantage of inquiry-based learning experiences that help them understand that history is dynamic: constantly being made, changed and re-interpreted. The need for rich content such as curricula and innovative, well-designed teaching tools in the field of history is great, and BHS provides highly successful models for the field.

The mission of the Brooklyn Historical Society is to connect the past to the present and make the vibrant history of Brooklyn tangible, relevant, and meaningful for today's diverse communities, and for generations to come. Founded in 1863, BHS functions as a library, museum and urban education center dedicated to the people of Brooklyn, providing opportunities for civic dialogue and thoughtful engagement.