

FOOD, THE CITY FEB 1-2, 2013 & INNOVATION BLANTON MUSEUM OF ART, ROUNDTABLE CONFERENCE AUSTIN, TEXAS

KEYNOTE DR. DAVID EDWARDS

Founder of Le Laboratoire, Paris, France, and creator of new ways of eating, such as Le Whif, and Le Whaf through a network of ArtScience Labs.

SPECIAL EVENT DINNER ON FRIDAY NIGHT

produced by the Longhouse Food Salon

PRESENTED BY A gathering of thought leaders who will explore questions that require THE FOOD LAB AT THE experimentation, nontraditional approaches, and multidisciplinary ways of UNIVERSITY OF TEXAS AT AUSTIN thinking. Throughout these two days we will broaden our understanding **& THE HISTORY DEPARTMENT** while seeking NEW IDEAS AND MODELS for delivering food to our AT BOSTON UNIVERSITY growing cities. We will create a roadmap for new food entrepreneurs.

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